

PROPERTY OF
SEATTLE PUBLIC LIBRARY THE NATIONAL Technology

PROVISIONER

AUGUST 6 • 1949

Leading Publication in the Meat Packing and Allied Industries Since 1891



PEDIGREED CASINGS for BLUE RIBBON PERFORMANCE

You'll get better sausage room results with Tee-Pak casings—made with ONE idea in mind:

Quality Quality Quality

BONELESS
BUTTS

SMOKED
TONGUE

CHILI
CON CARNE

SMOKED
HAM

CANADIAN
BACON

BONED
& ROLLED HAM



TRANSPARENT PACKAGE COMPANY

3520 SOUTH MORGAN STREET • CHICAGO 9, ILLINOIS

428 WASHINGTON ST., NEW YORK, N. Y. • 203 TERMINAL BLDG., TORONTO, CANADA

Now you can get

STAINLESS SAUSAGE STUFFERS...

Inquire at the nearest
"Buffalo" sales office



● In this newest "Buffalo" sausage stuffer, every part in contact with meat has a special corrosion-resisting surface. Cylinder walls, piston, safety ring, and cover have a protective "stainless" coating. Meat valves are machined from a special stainless alloy. Stuffing tubes are made from gleaming stainless steel. Every feature of this new stuffer contributes to greater sanitation, better quality sausage, lower costs. And you can't beat it for safety.

You'll find the new "Buffalo" stainless sausage stuffers are easier to clean and sterilize... that they give many more years of profitable, trouble-free service. They are well worth investigating. Write for complete information... or see your "Buffalo" dealer.



Buffalo

QUALITY SAUSAGE-MAKING MACHINES

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

HAVE YOU TRIED OR CONSIDERED USING A NATURAL FLAVOR STIMULATOR?

VEGAMINE . . . How and Why It Is The Superior Flavor Accentuator

● To produce VEGAMINE, wheat and soy protein are treated with hydrochloric acid under pressure. This breaks the protein molecules into 22 amino acids.

As such, proteins are not assimilable as foods; so, both animal and vegetable proteins which humans consume are broken down in a manner similar to our processing of VEGAMINE. Thus, VEGAMINE is valuable not only because it is a flavor accentuator, but is also a concentrate food element.

After the acid treatment, the digested material is filtered to remove the carbonized starches and fibers. Then, by adding soda the excess acid is converted to salt and the glutamic acid is converted to mono sodium glutamate. This liquid is then spray-dried to produce VEGAMINE—a light tan-colored powder.

In the conversion of proteins, 22 amino acids are produced. While mono sodium glutamate is an important amino acid salt, the other amino acid salts have an indispensable value in flavor accentuation. Thus, for many purposes, VEGAMINE—"unrefined mono sodium glutamate"—is not only cheaper but better!

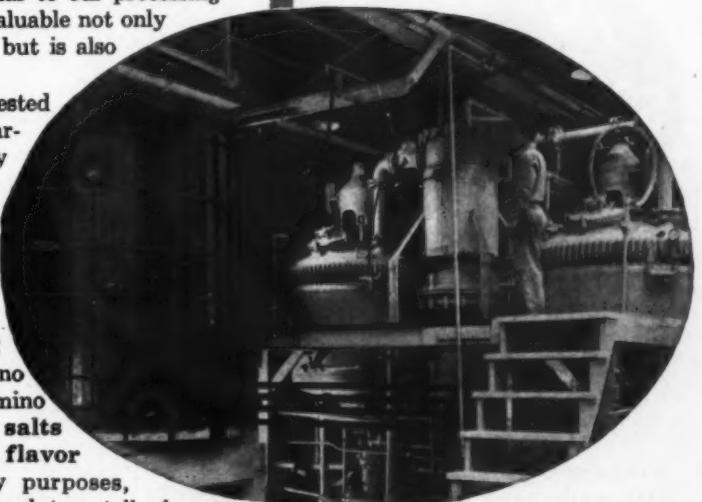
In the production of white, tasteless mono sodium glutamate, the glutamic acid is separated and then crystallized.

A residue of exhausted, digested protein remains and is often sold as a hydrolysate or vegetable protein derivative. Such products must be declared as "an artificial flavor."

VEGAMINE is the *complete* protein conversion—with nothing added, nothing removed. Try it to accentuate and sustain the flavor . . . and the flavor-popularity . . . of your products.

VEGAMINE

is not an artificial flavor and is to be declared on labels as "Unrefined Mono Sodium Glutamate" according to official U.S. F. & D. ruling.



Producers of Solubilized and Purified Seasonings, Pepperoyal, Flash-Fused Cures, Purified Cereals and Binders, "G-4" Antioxidant, and Scores of Scientifically-Formulated and Laboratory-Controlled Products for the Food Industry . . . A Leader in Product Development with Processors.

The
GRIFFITH
LABORATORIES

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 11, 4th & Gifford Sts. • TORONTO 2, 115 George St.

STAINLESS STEEL
STEAM JACKETED



ALL PARTS
QUICKLY
REMOVABLE
FOR EASY
CLEANING

MODEL RA
AGITATOR
KETTLE

INTERIOR VIEW
WITH AGITATOR
PARTS IN PLACE

WE ALSO BUILD:
Tanks - Cells
Vacuum Kettles
Revolving Pans
Laboratory Units
Special Equipment

GROEN

half a century of fine kettles



THE NATIONAL PROVISIONER

Volume 121

AUGUST 6, 1949

Number 6

Table of Contents

NLSMB NEEDS YOUR SUPPORT.....	19
AMI Convention Plans.....	19
Automatic Boiler in Rendering Plant.....	23
Modern Miami Sausage Kitchen.....	20
Factors in Beef Outlook—II.....	22
Smallest Lamb Crop on Record.....	54
Canned Meat at Peak in 1948.....	33
AMI Terms Slotkin's Charges Absurd.....	19
Efficient Handling of Cracklings.....	27
Locker Plant Slaughter Operations.....	38
Up and Down the Meat Trail.....	29
New Equipment and Supplies.....	36
Classified Advertising	59

EDITORIAL STAFF

EDWARD R. SWEM Vice President and Editor

HELEN PERET, Associate Editor

GREGORY PIETRASZEK, Associate Editor

EARL H. BERRY

DOROTHY SCHLEGEI

ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn Street (5), Tel. WAbash 2-0742

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS H. SMITH WALLACE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841

LILLIAN M. KNOELLER CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO. 2978 Wilshire Blvd.

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)

Seattle: DUNCAN A. SCOTT & CO., 827 Securities Bldg.

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC.

Publishers of

THE NATIONAL PROVISIONER DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

LESTER L. NORTON, President

E. O. H. CILLIS, Vice President

F. BORCHMANN, Treasurer A. W. VOORHEES, Secretary

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1949 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

Investigate CHOP-CUT

A DISTINCTIVE NEW SAUSAGE MEAT CUTTER

by Boss



With its gleaming new knife design, CHOP-CUT brings to the sausage kitchen a completely new cutting principle, the cool, chopping cut of a razor-edged cleaver, as distinguished from the draw-cut of a butcher knife.

The use of this new design, in cooperation with other exclusive features of the popular Boss Silent Cutter, elevates CHOP-CUT to a peak of operating efficiency never before achieved. Product is improved. Cutting cycle is shortened. Maintenance is reduced.

Get complete details of CHOP-CUT from your nearest BOSS representative, or write direct for Bulletin CC-49.

Uses fewer knives.

Lengthens operating time between knife sharpenings.

Increases capacity in relation to bowl size, power demand, and time cycle.

Eliminates shortening.

Produces a more homogeneous product with greater capacity for absorption.

Retains every advantageous feature of the popular Boss Silent Cutter.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



CORRUGATED BOX SERVICE IS ASSURED BY GAIR'S NEIGHBORHOOD PLANT LOCATIONS

RINSO, GOLD MEDAL, JACK FROST and many other famous products go to market in ROBERT GAIR Corrugated Shipping Containers. These fast moving household products demand the utmost in container service, precisely...

TECHNICAL COOPERATION ... in the creation of new ideas for better shipping containers.

TECHNICAL ADVICE ... on advanced methods of sealing containers.

TECHNICAL INFORMATION ... on relative merits of corrugated, solid fibre, jute and kraft.

SHIPPING SERVICE ... comparable to having a Gair Plant in your own back yard.



ROBERT GAIR COMPANY INC.
NEW YORK • TORONTO
PAPERBOARD • FOLDING CARTONS • SHIPPING CONTAINERS

EVER SEE GREASE Crawling?

Patapar can stop it... • What causes the grease stains that sometimes appear on the outside of food packages? It's caused by grease penetrating the wrapper. Or it's the result of grease "crawling." Grease has a peculiar way of doing this. It crawls around the edges of the inner wrapper and works its way to the outer surface of the package. Messy stains result.

But grease "crawling" now can be halted. By using a special type of grease-resisting Patapar Vegetable Parchment, all grease is kept *inside* the wrapper. This Patapar innovation has solved a problem for many business men whose products have extreme grease content.

SOME OF PATAPAR'S MANY USES

Ham wrappers
Butter wrappers
Lard wrappers
Sausage wrappers
Ham boiler liners
Tamale wrappers
Can liners
Sliced bacon wrappers
And hundreds of others



Patapar Keymark
nationally advertised
symbol of
wrapper protection

There are other types of Patapar for other problems, too—179 types in all. Is there a problem we can tackle for you?

Patapar
REG. U. S. PAT. OFF.
HI-WET-STRENGTH,
GREASE-RESISTING PARCHMENT

PATERSON PARCHMENT PAPER COMPANY • BRISTOL, PENNSYLVANIA

Headquarters for Vegetable Parchment since 1885

West Coast Plant: 340 Bryant Street, San Francisco 7, California
Sales Offices: 122 East 42nd Street, New York 17, N. Y. • 111 West Washington St., Chicago 2, Ill.



Nature's Gift FASHIONED TO SERVE

*S*ILVER, buried treasure until it is mined and refined by man, is wrought by masters into priceless works of art.

Such silver artistry came from the hands of Paul Revere...the same hands that held the reins on the famous midnight ride. Perfectly reflecting in its lightness of line the classic revival in American culture, Revere's silver deserves its place among the masterpieces of silver design. For to his craft, Paul Revere brought true genius...the desire to create perfection.

Salt, too, is buried treasure. But, unearthed and processed by man, it has acquired an important place in American industry.

And through their constant striving

for perfection, the makers of Diamond Crystal Salt have developed the exclusive Alberger Process. The gratifying result has been a salt of exceptional quality, uniformity, cleanliness and true salt flavor.

This same Alberger Process has made it possible to offer you a wide range of salt...grained for every purpose and superior performance. It has created product purity averaging an amazing 99.95%.

If you have any questions about grain size or grade...if you are concerned over any food processing worries...get expert advice by writing to our Technical Director, Department I-26, Diamond Crystal Salt, Division General Foods Corp., St. Clair, Mich.

Late eighteenth-century silver cream pitcher and sugar bowl designed and executed by Paul Revere. Courtesy of the Metropolitan Museum of Art.

Diamond Crystal Alberger Process Salt

DUPPS

RENDERING and SLAUGHTERING EQUIPMENT

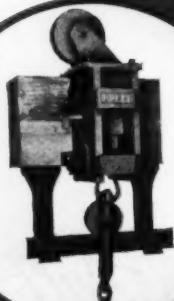
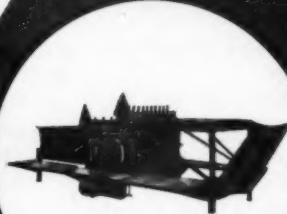
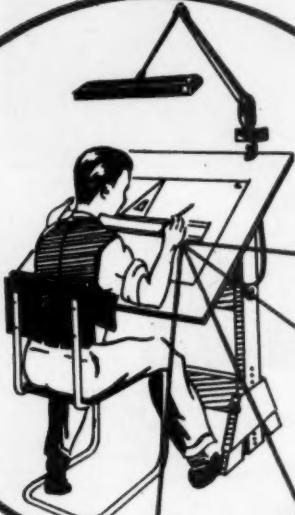
It is no idle boast when we say that each individual piece of Dupps equipment will do a better job for you in your plant.

Dupps engineers are constantly improving and refining the design of every Dupps machine with one thought in mind: to give you more production at lower production cost to you.

These designs are rigidly tested under actual production conditions; there is no guess work.

During the last year we have made major advances in the design of many Dupps machines. It is to your advantage to find out how much these Dupps machines can help you to meet growing competitive conditions.

Write us today for full information.



THE JOHN J. **DUPPS** COMPANY
GERMANTOWN, OHIO



To the **EXTRA CARE** YOU take in making **YOUR** Product
add the **EXTRA CARE** CROWN takes in making **CANS**

Think of all the endless care *You* take in making *Your Product*. If it's Food, you watch your secret recipe that gives the *distinctive* flavor which makes *Your Food* sell. *You've* worked out special methods of guarding quality. *You* could talk for hours about the things *You* do that your competitors don't.

Same way with Crown Cans. We could fill *pages*

★ *The Crown Creed: "Details Make Perfection, but Perfection is no Detail."*

telling about the special exclusive steps we take to make Crown Cans superior to other cans. Why not put two and two together? To the *extra care* *You* give your Product add the *extra care* we give Crown Cans. Give utmost Protection to the Quality you strive so hard to attain.

CROWN CAN

One of the World's Largest Can Manufacturers

PLANTS AT PHILADELPHIA, BALTIMORE, CHICAGO, ST. LOUIS, HOUSTON, ORLANDO • Division of the Crown Cork & Seal Company



SYLVANIA® CASINGS

*Strength is their
Strong Point!*



Special attention
to individual designs
printed in color

SYLVANIA DIVISION AMERICAN VISCOSA CORPORATION

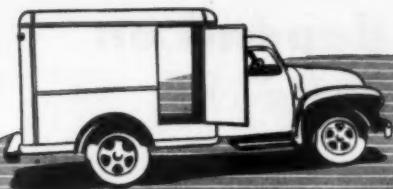
Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 350 Fifth Ave., New York 1, N. Y.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto





From an insulated body . . .

*to a 45°-50°
refrigerated
truck*



*Name on request

As simple as 1-2-3

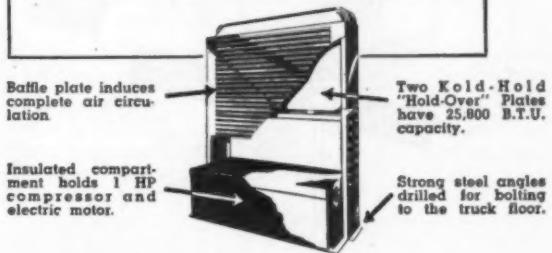
with **KOLD-HOLD'S**
Pakage truck unit

Hi-temperature refrigeration of perishables is achieved quickly, easily and economically through the installation of the new "Pakage" truck unit. This unit is a completely self-contained refrigeration system which you can install (see right) in from two to three hours without special body work, holdovers or brackets. It works well in any properly insulated body, regardless of age . . . and it maintains a 45° to 50° temperature throughout the longest day's deliveries. The unit recharges itself by simply plugging in to any 110V outlet. 220V motor is available if desired. Write for the "Pakage" truck unit bulletin for information.

1. Cut two holes in the floor of the truck for air intake and discharge. Dimensions and measurements come with the unit, as well as complete installation instructions.

2. Push the unit into position over the holes and bolt securely into place. This is all the installation required.

3. Plug into 110V outlet. Twenty foot rubber covered cord is supplied with the unit. If desired, a connection box may be installed outside the body for greater convenience.



KOLD-HOLD

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY - 460 E. HAZEL ST., LANSING 4, MICHIGAN

PROCESSING
TRANSPORTATION
protects every step of the way

STORAGE

the SOURCE you can depend on for all your Piping Needs

How CRANE is set up to give you better service

Take the water supply piping shown here, for instance. First, in one complete line, Crane gives you the largest selection of equipment—valves, fittings, pipe line accessories, and pipe. The Crane Catalog makes it easy to specify—easy to order—all piping materials for your installation.

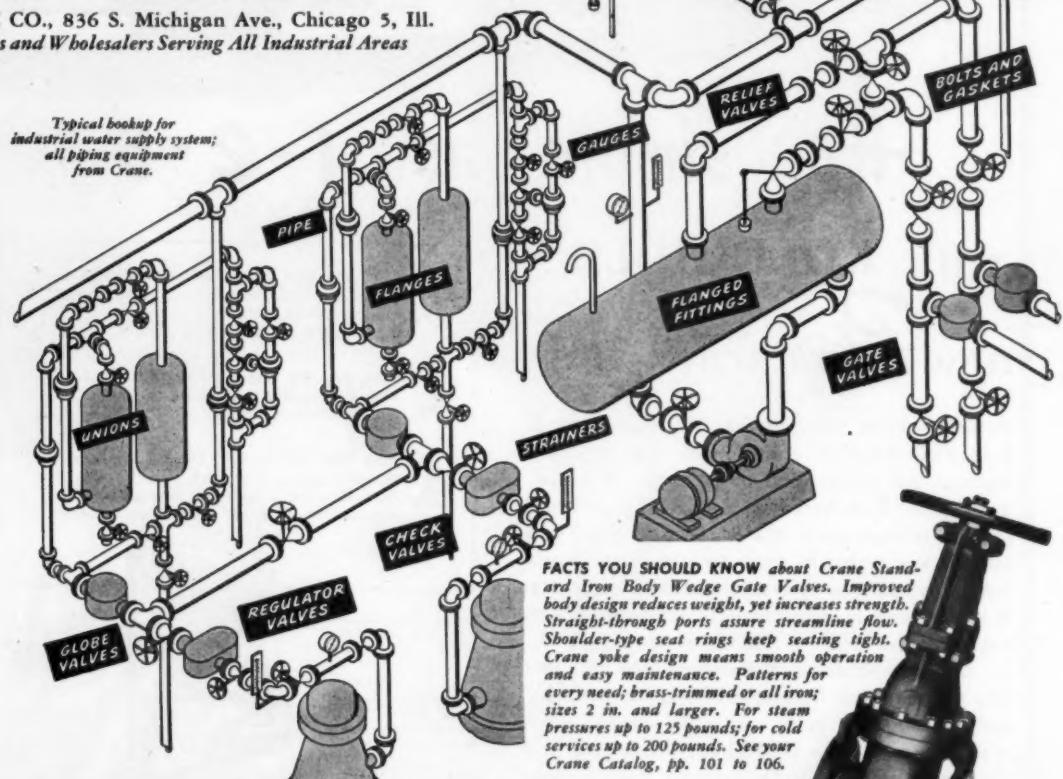
Next, strategic nation-wide distribution makes all items in the Crane line conveniently available at their point of use. No matter where you're located, there's a well-stocked Crane Branch or Wholesaler nearby to serve you.

Your day-to-day needs most always can be supplied immediately from stocks on hand. But when necessary, your Crane Branch or Wholesaler can draw on other nearby Crane Branches. And beyond that—to give you faster service—your local Crane outlet is backed by and has direct access to large factory stocks.

For dependable service—for dependable quality in piping equipment—turn to the leader—Crane.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving All Industrial Areas

Typical hookup for
industrial water supply system;
all piping equipment
from Crane.



FACTS YOU SHOULD KNOW about Crane Standard Iron Body Wedge Gate Valves. Improved body design reduces weight, yet increases strength. Straight-through ports assure streamline flow. Shoulder-type seat rings keep seating tight. Crane yoke design means smooth operation and easy maintenance. Patterns for every need; brass-trimmed or all iron; sizes 2 in. and larger. For steam pressures up to 125 pounds; for cold services up to 200 pounds. See your Crane Catalog, pp. 101 to 106.

EVERYTHING FROM . . .

VALVES • FITTINGS
PIPE • PLUMBING
AND HEATING

CRANE

FOR EVERY PIPING SYSTEM



YOU ARE GUARANTEED BETTER MEAT PROTECTION



with

GEBHARDTS
CONTROLLED
REFRIGERATION
SYSTEM

View in a modern beef killing plant in St. Louis. Note the free floor space and neat appearance.

Note Gebhardts installation on the ceiling in one of the larger suppliers of beef to the wholesale and restaurant trade.



GEBHARDTS are fabricated of high lustre Stainless Steel to insure complete sanitation, cleanliness and purity.

Nothing exceeds Gebhardts Controlled Refrigeration System for perfectly balanced temperature and relative humidity—a MUST for maintaining and keeping your product at the peak of perfection!

Gebhardts Controlled Refrigeration is a simple cooling unit that delivers the proper circulation without blowing; no auxiliary equipment is needed—Gebhardts are complete in themselves and do not require ducts or other equipment for air distribution.

Every installation of Gebhardts is guaranteed to chill and hold meat in better condition, longer, and with less shrinkage and discoloration.

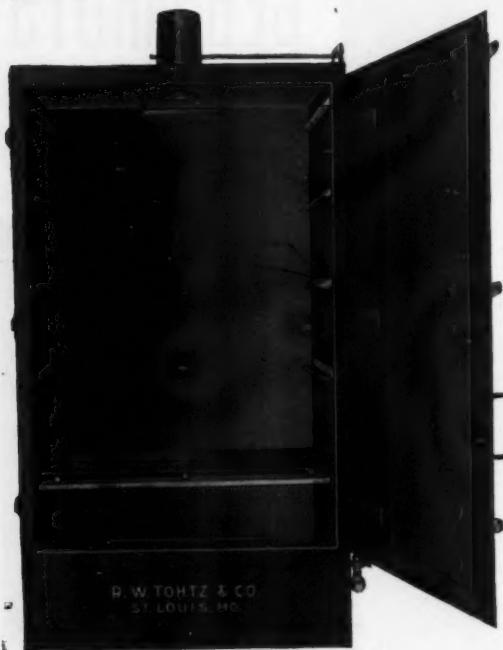
Our complete staff of highly skilled refrigeration engineers in all principal cities are at your service ready and willing to work out your refrigeration problem, with no obligation to you. Get the facts NOW. Write for detailed information today.



**ADVANCED
ENGINEERING CORPORATION**

1802 West North Ave. • Milwaukee 5, Wisconsin

**HIGHER QUALITY
SMOKING means
MORE BUSINESS**



with the  **Insulated
Steel Cabinet Smoke House**

Custom-made to give the smaller meat processor top quality smoking, this Tohtz-engineered smoke house is made of heavy sheet steel, welded to an angle and channel frame.

These Tohtz Smoke House features mean better smoking—better business for you!

- Insulation is 2" all around, and on top.
- Gas burner combustion.
- Completely automatic operation, with continuous pilot and safety shut-off valve.
- Dial thermometer, with automatic thermostat valve that controls and holds temperature.
- Damper-controlled smoke exhaust.
- Removable drip pan.

Write for information and prices on the R-W Smoke House... and the complete Tohtz line.

R. W. TOHTZ & CO.
R-W Meat Packing Equipment
4875 Easton Ave. St. Louis, Mo.



**This can't happen to sausage in
ARMOUR CASINGS!**

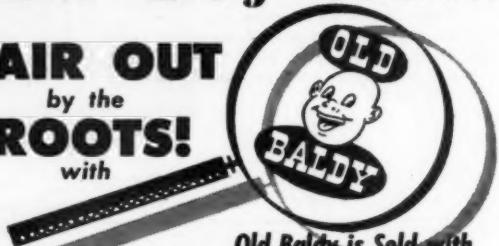
Armour Natural Casings give sausage that plump, well-filled look—before and after cooking. They come in a wide variety of uniform sizes and shapes to fit all of your needs.

**ARMOUR
AND COMPANY**

Casings Division • Chicago 9, Illinois

NEW Hog Scalp

**HAIR OUT
by the
ROOTS!**
with



TRY IT AT OUR RISK! Old Baldy is Sold with an Ironclad Guarantee

A Marvelous New Synthetic Chemical . . . OLD BALDY forces its way right down alongside the roots of hog hairs and bristles. It loosens the entire hair, makes thorough scraping EASY. No trace of stubble remains after using OLD BALDY.

OLD BALDY produces a beautifully finished carcass, clean but not slimy. It is easy on human hands, too, reducing manual labor to a minimum.

OLD BALDY cuts scraping time by half, regardless of whether hand or machine method is used.

OLD BALDY is sanitary. It kills germs and neutralizes odors. It loosens scurf and clotted blood. It is the modern, scientific method—the EASY way—to get truly clean dehairing.

Order Today

Satisfaction or Your Money Back

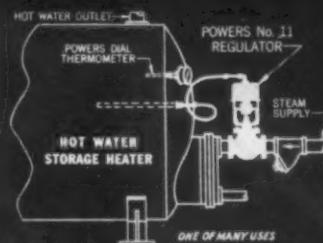
- 10-lb. carton, per lb.....37c
- 50-lb. drum, per lb.....34c
- 100-lb. drum, per lb.....33c
- 300-lb. barrel, per lb.....32c

*Write for Contract Prices
on Larger Quantities

**KOCH BUTCHERS'
SUPPLY COMPANY**
North Kansas City, Mo.

CRAM & FERGUSON CO., Boston • Architects
 BUERKEL & CO., Boston • Heating Contractor
 P. W. DONOGUE CO., Boston • Plumbing Contractor

WATER HEATERS in the NEW ENGLAND MUTUAL LIFE INSURANCE CO., BUILDING, BOSTON



POWERS

TEMPERATURE CONTROL

helps pay bigger dividends to policyholders of
 New England Mutual Life Insurance Co.

Saves Fuel and Prevents OVER-heating—Fuel savings alone often pay back the cost of Powers regulators on water heaters 3 to 6 times a year. They put an end to hot water complaints.

Users Report 15 to 25 Years of Dependable Service—Because of their simplicity of design and durable construction Powers regulators are famed for their year after year low cost, trouble free service.

Complete Line of Controls—Self-acting and water operated regulators and air-operated indicating and recording controllers for:

INSTANTANEOUS HEATERS • FUEL and CRUDE OIL HEATERS

TWO-TEMPERATURE SERVICE HOT WATER SYSTEMS

JACKET WATER IN COMPRESSORS, DIESEL and GAS ENGINES

INDUSTRIAL PROCESSES

When You Need Help on your problems of temperature and humidity control take advantage of our 58 years of experience in this field . . . Contact our nearest office.

CHICAGO 14, ILL., 2725 Greenview Ave. • NEW YORK 17, N. Y., 231 East 46th Street
 LOS ANGELES 5, CAL., 1808 West Eighth Street • TORONTO, ONT., 195 Spadina Ave.

THE POWERS REGULATOR CO.

OFFICES IN 50 CITIES • SEE YOUR PHONE BOOK

Over 55 Years of Temperature and Humidity Control



No. 11 REGULATORS
 Self-Acting

Right: Bronze body balanced valve with union connections, sizes $\frac{1}{2}$ to 2". Single seat valves with union connections $\frac{1}{2}$ to 1 $\frac{1}{2}$ ". 3-Way valves for mixing hot and coldwater. Indicating Regulators with dial thermometer. Stem Lubricator and Safety-Over-heat protection standard on sizes to 2" incl.

Phone or Write
 nearest Office for
 Bulletin 329



You...for the first time, you can be
Guaranteed



The GLOBE-COOK-RIGHT Control, attached to your present rendering equipment, will prevent overcooking and undercooking, cook every load to the correct point, upgrade fat, increase fat yield, and at the same time substantially increase your profits.

Every GLOBE-COOK-RIGHT Control is
subject to these guarantees:



Globe-COOK-RIGHT
Electronic Rendering Control

1 Up to 10-year service plans available from the date of delivery with the Controller continuously serviced and maintained by the manufacturer.

2 Satisfactory automatic duplication of the best selected rendering end-point. Automatic stopping of cooking by stopping agitator motor, steam heat and other electrical operations available.

3 Automatic duplication of the best selected rendering end-point, so that maximum grade tallow, lard, fat, oil or grease is *always produced*.

4 Automatic duplication of the best selected rendering end-point, so that the average yield of tallow, lard, fat, oil or grease from the cookers, and from presses or expellers, is *increased*.

5 Automatic duplication of the best selected rendering end-point, so that the economy of operating chemical solvent extraction is *improved*.

6 Automatic duplication of the best selected rendering end-point, so that no time is ever lost through overcooking, and the average output of the available rendering equipment is thereby *increased*.

Get increased earnings from increased cooker efficiency—from rendering labor saved. Let us tell you the interesting details. Write today for full particulars.

35 YEARS OF SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS.

IN OUR OPINION:

THE meat packing industry should give more support to the work being done by the National Live Stock and Meat Board.

The fact that many of the Board's educational, promotional and research activities are aimed at meat in the retail store, the home kitchen and in the consumer's diet, and are not directly usable by the packer in his work of processing and distribution, does not mean that they are not of great importance to him.

The Board's work is the foundation on which is being built a greater and more consistent demand for the industry's products. It means more meat passing through the packer's coolers and processing rooms—and meat which is more stable in value because its sales are less affected by the attacks of competitive foods, false ideas and fads and pinch-penny purchasing tactics of uninformed consumers.

If the Meat Board were not in existence, some one would have to invent it!

Lacking the Board's work, much of the advertising and promotion carried on in the industry today would have to be done without the sound base of nutritional facts which makes them so effective.

It should be remembered that meat's position today is almost diametrically opposite to that held for many years when it was a well-liked but much-maligned food with little known about its composition and value in human nutrition. Instead of being on the defensive, meat is now on the offensive—and the Board has contributed much to this change in status.

The housewife who can buy and prepare meat intelligently and economically is a better customer for the packer's products than the consumer who purchases in ignorance and uses meat in an unappetizing and wasteful fashion. For this reason the Board places considerable emphasis on developing and disseminating information on meat buying and cookery for housewives, housewives-to-be and for the restaurants and hotels which serve a good proportion of the nation's meals. Year after year, and using many media to reach a nationwide audience, the Board carries on this work to improve the end use of the packer's products.

In a third field, the Meat Board has developed meat cutting and selling methods which enable the retail meat dealer to become a meat merchandiser instead of an order taker.

Space does not permit detailed analysis and evaluation of the many phases of the Board's work. It has done and is accomplishing much for the livestock and meat industry—but it could do more if full support were available. More support should be given to the Board by all meat processors. It should not be considered as a luxury but as a premium insuring good business in present and future.

Institute Tells Plans for Annual Convention

The American Meat Institute this week made the first announcement concerning the program for its forty-fourth annual meeting, to be held September 19, 20 and 21 at the Waldorf-Astoria, New York. The theme of the 1949 convention—the outlook for meat packing—will be discussed by authorities representing all important fields of the industry.

Allan Kline, president of the American Farm Bureau Federation and one of the nation's leading producers, will be among the speakers. Another speaker in the livestock field will be John H. Zeller, who is in charge of swine-breeding investigations at the experimental farm of the USDA at Beltsville, Md.

The Institute reported that a number of packers have already made reservations for the meeting. The New York Central is arranging for a special train to leave Chicago on Saturday, September 17, and to leave New York on the return trip on Thursday, September 22.

More Testimony on Emulsifiers Given at FDA Bread Hearings

At the bread standards hearings of the Food and Drug Administration Harry A. Hachmeister, president, Hachmeister, Inc., manufacturer of Hako-Short, said last week that use of mono- and glycerides as emulsifying agents in bread and bakery products should be included in the standards of identity. He said Hako-Short improves the texture of baked products and lengthens their shelf life by producing a better dispersion of shortening in bread, and is not intended as a substitute for shortening.

The hearings, which reconvened July 11, are expected to be completed during the present session of Congress.

Representative Frank B. Keefe, who has taken a keen interest in the hearings, has asked for a special seven-man committee to study the use of chemicals and synthetic emulsifiers in food. He reported that he expects no action at this session on his bill (HR 4572) which would give the FDA power to subpoena witnesses to testify at hearings.

Unprogressive Charge Against Industry Is Described as Absurd

It is "absurd" to call the meat packing industry unprogressive when it performs the world's greatest food service at a cost lower than for almost any other food, the American Meat Institute declared this week in replying to charges made by Samuel Slotkin, chairman of the board of Hygrade Food Products Corporation, in resigning as a director of the AMI.

"The Institute," said the AMI statement, "has always taken a positive position on government and business policies which, in its opinion, promotes the best interests of the livestock producer, the meat packer, the meat retailer and the consumer."

"The American Meat Institute believes in the American competitive system. Under this system the meat packing industry has achieved the distinction of world supremacy in the field of sanitation."

(Continued on page 24.)

GRANGER HEARINGS END

Hearings on the Granger bill, which would provide import fees on fats and oils as a means of increasing domestic prices, were concluded Friday, July 29, by the House agriculture committee. The bill was strongly supported by the National Independent Meat Packers Association, the National Renderers Association, the Western States Meat Packers Association and the National Grange. The Departments of State and Agriculture testified against the measure, stating that the import fees might result in retaliatory action by foreign governments and would conflict with the government's reciprocal trade programs.

MORE INEDIBLE TALLOW, GREASE TO BE EXPORTED

The fats and oils branch of the Department of Agriculture has announced that the Commodity Credit Corporation will begin purchasing additional amounts of tallow and grease for export in bulk, packed in 50- or 55-gal. steel drums. Purchases will be made by the procurement-import division, fats and oils branch, Production and Marketing Administration. Offers will be f.a.s. vessel, West Coast, Gulf or Atlantic Port areas, or f.o.b. origin.

Disastrous Way for



BENT, but not broken by a disastrous fire that leveled its plant in June, 1947, the Dirr Sausage Co. of Miami, Fla. promptly shook off its ashes and erected South Florida's largest and most modern meat packing establishment. Under the leadership of owner Ernest Hinterkopf, the plant has now reached the stage of success envisioned by his father-in-law, the late George Dirr.

The old plant, established with only two employees in 1935 in the northwest section of the tropical resort city, grew steadily in a sprawling way until the fire. Despite labor and material shortages, the new plant was running full tilt by the end of 1947. Partial operation was resumed even earlier in the year.

Looking more like a well kept store

building than the average packing plant, the Dirr structure with its white exterior stands in a 10-acre plot, comfortably separated from surrounding residences. It is built to triple-A fireproof specifications with steel reinforced cement block, cork insulation and tiled inner walls. It contains 25,000 sq. ft. of floor space, all on the ground floor with the exception of the spice rooms, rest rooms and employee's showers. The plant represents an investment of \$250,000, which is paying good dividends and is outstanding in South Florida where meat packing on a large scale is comparatively new. Most of the state's plants are located to the North.

The Dirr company processes about equal amounts in dollar volume of pork and beef, although the beef tonnage

runs 10 per cent higher. Most of the cattle and hogs are shipped under contract from Central Florida, range cattle representing about 95 per cent of the beef total.

At one end of the plant are the five livestock pens which hold 140 cattle and 100 hogs. The side walls are of concrete blocks, staggered for cross ventilation. Automatic watering is provided. The concrete floors are drain-sloped.

The kill room is equipped with a mechanically-operated knocking pen, bleeding rail, two skinning beds, electric hoists, electric carcass splitting saws, washing and shrouding racks, and a hoist, scalding vat and dehairer for hogs. Dirr handles an average of 600 cattle and 700 hogs a month, but the plant has a capacity of 70 cattle a day and 70 hogs an hour. The hide room takes care of 2,000 pieces.

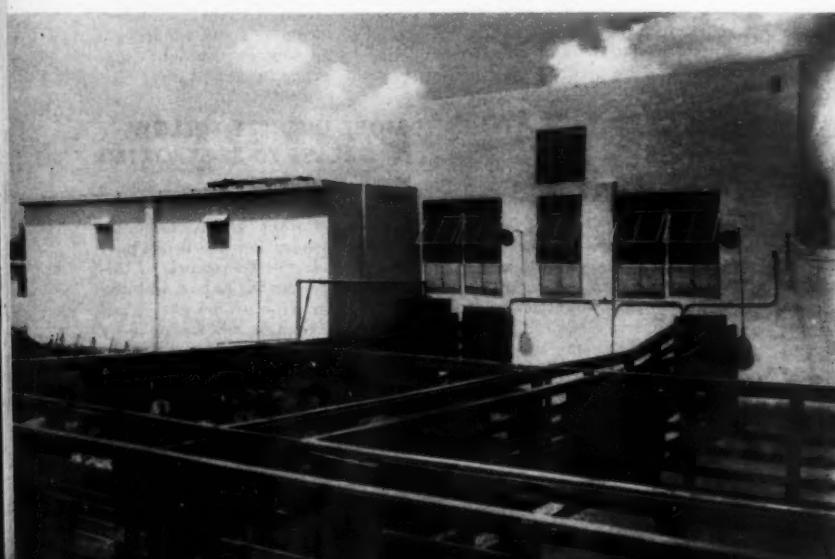
Shrouded beef is hung in the 100-cattle or 150-hog chill room which is held at a temperature of 36 degs. Refrigeration is furnished by five overhead units. In 24 hours the meat goes to the 40 by 38-ft. storage cooler where 300 carcasses are held at 35 degs. Product is fabricated in a boning and cutting room measuring 40 by 28 ft. Townsend skinning machines are used for derinding pork cuts.

Refrigeration is supplied by three 10-h.p., two 5-h.p. and four 3-h.p. Curtis compressors and the plant has two 25-ton cooling towers. Water comes from the plant's own well, equipped with two 5-h.p. pumps, and is stored in a 3,000-gal. tank. A Permutit softener is used to condition water for boiler and other use. Steam is furnished by a 75-h.p. Clayton generator.

Special precaution is taken against hurricanes which occasionally rake the Miami area, knocking out the public power system. An emergency 75-kilowatt gasoline generator stands by to run the storage freezers when public power fails. Individual automatic cut-outs are

PLANT AND PLANNERS

TOP PAGE: Exterior view of Dirr's \$250,000 plant. Seated in office are Dr. H. E. Miller, inspector; Ernest Hinterkopf, owner; Jack Mese, auditor, and A. L. Heeb, sausage manager. **LEFT:** Livestock pens.



us Fire Paves for New Plant

the
con-
attle
the

five
and
rete-
ation.
The

me-
ed-
electric
aws,
and a
ogs.
attle
has
d 70
care

100-
h is
Re-
over-
goes
here
prod-
cting
send
grind-

the
10-
urtis
o 25-
from
two
0,000-
used
other
3-h.p.

ainst
the
the
pow-
watt
in the
ower
s are

6250,-
H. E.
own-
Heeb,
pens.

supplied as an added safety feature for each motor in the plant.

Of special pride to the management is the sausage manufacturing layout which turns out 40,000 to 65,000 lbs. of sausage a week, about half of Dirr's gross business. Walls in this 3,500 sq. ft. room are tiled up 12 ft. of the way to the 18 ft. ceiling. Two 42-in. exhaust fans keep the air fresh, and natural and fluorescent lighting provide abundant illumination.

Sausage making equipment consists of a 20-h.p. grinder, a 400-lb. silent cutter with 40-h.p. motor, a 7½-h.p. mixer, two stuffers of 300 and 400-lb. capacity, two stainless steel stuffing tables and a Linker machine unit. A revolving oven is employed for baked loaves and barbecued hams.

Flaked ice is supplied by a Hill-York machine turning out 6,000 lbs. of ice in 24 hours. The ice bunker measures 14 by 6 ft. and is insulated with 4 in. of cork. Upper and lower doors provide access at all times.

Smoking is accomplished in the Dirr plant with four Atmos air-conditioned smokehouses, where many types of product are smoked and cooked at temperatures up to 200 degs. The houses hold three racks each. The smoke is filtered through water from the mixing chambers and fan-forced through diffusers into the houses. Temperatures are controlled by Taylor instruments at ranges from 110 to 200 degs.

Wieners are handled in a Jourdan two-cabinet cooker with temperatures automatically controlled and, after a cold shower, go to a chill room, 28 by 28 ft., which is refrigerated with two overhead units. After about 12 hours in the chill room at 38 degs., the wieners are ready for the sausage packing room where the temperature is held at 48 degs. by one overhead unit.

Here, 12 girls are kept busy packing all types of product from breakfast links and skinless wieners to jumbo bologna. The packing room is equipped with four small hand scales, a Fellins Pak-Tyer, a Dennison labeler which labels wieners individually, conveyors for the boxes, and an inter-communications phone connecting with the office to speed up special orders. The latter service also is used in all departments of the plant.



The sausage storage cooler measures 32 by 28 ft. and is held at 36 degs. A small storage freezer for sausage material is held at 5 degs. A large curing room has vats holding 1,800 lbs. of meats in cure. The main freezer holds 40,000 lbs. at 2 degs.

Overhead tracks convey all carcasses and finished products to the 30 by 70-ft. covered, waterproof-cement loading platform. Four 2-ton refrigerated trucks can be loaded at one time. Dirr keeps six trucks busy. Weighing is accomplished with Kron automatic scales.

Killing floor and sausage room equipment was furnished by the Cincinnati Butchers' Supply Co. and overhead refrigeration units by the Advanced Engineering Corporation.

All Dirr products are marketed in South Florida within a 100-mile radius: north to Palm Beach, south to Homestead, and west to the Lake country. About 15 per cent of the gross goes to jobbers for hotel and restaurant trade and the rest goes directly to retail shops.

About 10 per cent of the sausage material used by Dirr is bought from mid-west producers. Mr. Hinterkopf grows 2,000 hogs a year on his 640-acre farm at Golden Glades. He buys in Georgia and North Florida at 70 lbs. and "feeds" to over 200 lbs. Dirr makes about 2,500 lbs. of lard weekly, but most of the pork goes into the sausage trade.

Dirr products are marketed with the trade name "Gold Seal" and packaged in distinctive green boxes. Dirr uses some radio advertising and maintains close contact with retailers to keep the plant at peak production.

From its two employees in 1935, the plant has expanded to a 50 person roster at the peak season. And 50 is sufficient for Hinterkopf, who says he wants to keep his business small enough for personal supervision and personal contact with his workers.

His employees' faith in him and his faith in them was demonstrated re-

(Continued on page 33.)

Sausage room, employing the most modern equipment, accounts for 50 per cent of the company's gross income. Average weekly sausage production is 40,000 to 65,000 lbs.



Product is fabricated in this 40x28 ft. boning and cutting room. Preferred cuts are handled here for the hotel and restaurant trade, representing 15 per cent of output.



Sausage packing room keeps 12 girls busy packaging and wrapping a wide assortment of products. Dirr items are marketed in green boxes under the name, "Gold Seal."



Factors in the Future Supply of Cattle and Beef

ANNUAL output of beef and veal during the next few years is likely to compare favorably with past levels, except that it will remain well below that of 1945-47 when many cattle were slaughtered out of inventories, according to a report by the U. S. Department of Agriculture on "Productive Level of the Cattle Herd in Relation to Prospects for Output of Beef and Veal."

The first article analyzing this report (see *THE NATIONAL PROVISIONER* of July 30, 1949, page 11) discussed the extent of possible reduction in annual production of beef and veal as indicated by the experience in other cattle cycles; the part the productivity of the cattle herd plays in determining future beef and veal supplies; and two of the four determinants of the productivity of the cattle herd—the proportion of cows and heifers to the total cattle herd, and practices in raising and feeding cattle and the age and weight at which they are slaughtered.

Almost nine-tenths of the reduction in cow numbers since 1945 has been in milk cows. In fact, an important feature of the drop in cattle numbers is the substantial decline in numbers of all cattle kept for milk. The 36,600,000 milk cows, heifers, and heifer calves on farms January 1, 1949 were 11 per cent fewer than the 1944 peak and 10 per cent under 1945. For comparison, the decline from 1945 in all cattle not for milk was 6 per cent. Previous declines in milk cattle were on a smaller scale. Only during the drought period of the mid-thirties did their numbers drop as much as 8 per cent. In 1925-27, they were reduced only 1 per cent.

In some regions, farmers apparently are milking fewer of their total cow herd than they formerly did and are reporting in a non-milk category some of the same cows that previously were reported for milk. This change in classification may account in part for the greater reduction shown by statistics in numbers of milk than of beef cows.

Trends in dairy cattle numbers exert an important influence upon beef sup-

plies, and prospects for dairying are an important factor to be considered in the outlook for beef production. The dairy branch of the cattle industry has in the past contributed more than one-third of the nation's beef and veal supply, through the milk calves sold for veal and the milk cows and bulls which finally go to slaughter. In addition, many calves born to milk cows of dual-purpose breeding are kept primarily for beef, and as steers and heifers are fattened for slaughter.

Calf Crop Remains High

During the past several years of decreasing cattle numbers, the annual calf crop as a percentage of cow numbers has remained high. Through the 1920's and until the late 1930's, the annual crop was less than 80 per cent. During the present decade it has constantly been above 80 per cent. In 1947 it was 83 per cent and in 1948, 82 per cent. Because the percentage has remained high, the annual calf crop is not greatly below its peak size. It is likely that the beef crop has been maintained especially well.

Another significant factor in the trend in cattle numbers of the last four or five years has been the large slaughter of calves. Since 1943, annual calf slaughter has totaled 12,000,000 to 14,000,000 head, and has comprised 35 to 39 per cent of the calf crop. In each of the years 1941-43, calf slaughter was under 10,000,000, and represented 30 to 32 per cent of the crop.

When producers sell calves for slaughter, they forego the opportunity to add to their herd or stock for feeding or breeding. Many calves are not suitable to be held to maturity to produce beef or for use as breeding animals, but there has been no change in type of calves raised which on physical grounds would necessitate slaughtering a larger proportion of calves than a few years ago.

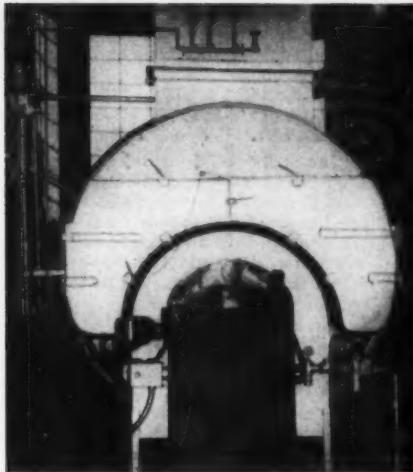
If producers should retain more calves instead of selling them for immediate slaughter, total numbers of cattle would

be increased. Meat output would be reduced, but to only a limited extent since the average dressed weight of calves slaughtered is only about 110 to 120 lbs. The small current reduction would be followed by a subsequent increase in output when the retained animals were sold later for slaughter at heavier weights. A large number of the calves held probably would be heifers for breeding, and the increase in output from them would be slow to occur, coming on later as their progeny reached slaughter age. But some of the calves would be held as steers and heifers for feeding and slaughter, and the greater weight put on these cattle would add to the meat output within a comparatively short time.

If, for example, calf slaughter were to decline in the next year or two to where it comprised about 32 per cent of the annual calf crop, or to about 11,000,000 head, and the calves that were held from slaughter were divided about evenly between breeding and feeding stock, the meat produced from the additional 750,000 animals retained and fed-out as beef steers or heifers would add about 2 lbs. of beef per capita to the future meat supply. This would be achieved following a previous reduction of 1 lb. of veal per capita.

These are illustrations of possibilities for an increase in output of beef and veal. The actual events will naturally be dependent on the decisions of cattlemen and the economic incentives influencing them. Among the most significant of their decisions will be the number of calves they sell for slaughter. Other features of recent trends in the cattle industry will be less important. The percentage calf crop is now probably near its maximum, although the experiences of some of the more efficient producers indicate that further gains are possible. There are reasons for expecting dairy cattle numbers to increase less than numbers of beef cattle, and the size of the dairy herd may continue to be somewhat restrictive on the yearly output

(Continued on page 44.)



Steam Starvation is Ended

Rendering Plant's Increase in Capacity Cuts Costs

REPLACEMENT of coal hand-fired units with an automatic oil-fired boiler has resulted in a 27 per cent reduction in fuel costs for one western rendering plant.

Completing the last stage of a rebuilding program started after a fire in 1942, the Ogden plant of the Utah By-Products Co. recently installed new steam generating facilities. Economies achieved through the use of the new equipment have lowered the cost of fuel per ton of material processed from \$2.42 to \$1.76, a saving of 27 per cent.

Steam generated in the plant is used primarily for cooking as power for operation of electrically-driven equipment is purchased locally. The plant operates six 7,000-lb. Allbright-Nell

cookers for rendering of offal and dead stock collected through a system of substations and from plants and retail stores in Ogden.

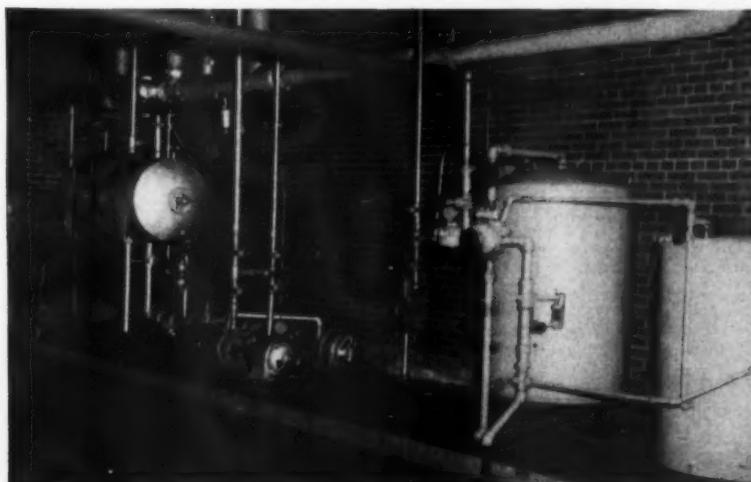
The core of the new boiler room, which is housed in an all-brick building of 50x36x14 ft., is a 250-h.p. Keeler boiler. Its rated capacity through firing at 200 per cent overload can be increased to 500-h.p. The boiler is a water tube unit and is equipped with a water wall. Management of the firm believes that surrounding the fire box with the water wall increases the efficiency of the unit and prolongs the life of the fire brick.

The boiler uses a heavy grade of fuel oil and consequently it is equipped with oil pre-heaters. The oil burner has a

feed control which cuts off the fuel supply when the flame is out. The boiler also has a high-low water level indicator with the low side connected to a warning horn located on the boiler room instrument panel. Part of the overload capacity of the boiler is achieved by use of a 12-ft. induction stack with a fan powered by a 5-h.p. electric motor. This unit's operation is coordinated with that of the boiler, starting and stopping with the flame. However, to prevent excessive venting of usable heat, the stack has an automatic cutout which stops the induction fan when the stack temperature reaches 400 degs. F.

Auxiliary equipment includes two Matco condensate return pumps and an Elgin water softener. Ninety per cent of the steam used in operating the cookers is returned to the boilers as condensate by the two pumps, management states. Cookers are operated at 80 lbs. pressure and the prevention of condensate flash back to atmospheric pressure represents a substantial economy.

Condensate from units other than the cookers is trapped in a tank into which remake water is pumped from the water softener and then on to the boiler. The trapping of the hot condensate, and its utilization in feed water heating, is an economy measure but its utility



SOME OF UNITS ADDED

TOP PAGE: At the left is the 150-h.p. standby boiler installed by the Ogden rendering company, while the main steam generating unit (250-h.p. water tube unit) is shown at the right. **LEFT:** A view of the water softening apparatus, boiler feed water pumps and the condensate collector.

re-
lves
lbs.
be
e in
were
lves
for
put
om-
ched
lves
for
ater
d to
vely

were
o to
11,-
were
about
ding
ad-
and
ould
spita
ould
duc-

ties
and
y be
men-
cing
t of
ther
attle
per-
near
ences
ducers
sible.
dairy
than
size of
some-
put

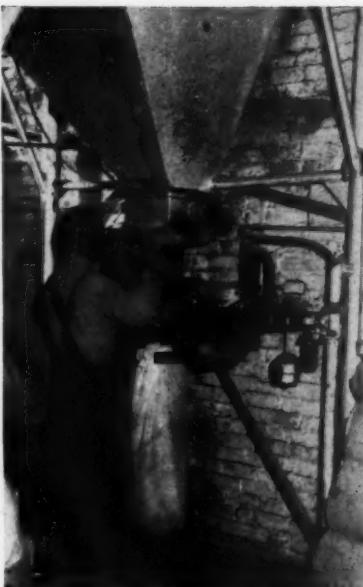
transcends the actual dollars and cents saving. It is the experience of boiler room personnel that heavy steam demand, coupled with the introduction of cold water into the boiler, will cause a drop in boiler pressure. Preheating the raw feed water generally permits better maintenance of boiler pressures. The boiler has continuous blow down and the water is passed through the 30,000-gal. fuel tank prior to discharge into the sewer.

The Elgin water softener is regenerated every 25,000 gal. Water hardness is 15 grains and water is treated for brittleness.

As a standby the plant has installed a 150-h.p. Keeler Scotch marine boiler. Controls on the smaller unit are identical with those on the main boiler. For economy both boilers have 2 in. of insulation.

With the new steam units an operating head of steam can be generated in 45 minutes. It was formerly necessary to operate the boiler room over the weekend and on a 24-hour a day basis. The new equipment can be shut down over weekends and operates only during the normal shift.

Ability to limit boiler operation to the normal workday is primarily due to the capacity of the new unit. With the older boiler it was necessary to stagger the cooker loads, with the result that some cookers would not go on until four and five hours after gang time. Obviously, this not only increased steam



SACKING THE FINISHED PRODUCT

plant labor charges, but also required additional cooker attendants. Present boiler capacity is such that all cookers can be rendered as they are loaded.

The present automatic steam generating unit receives occasional attention from the plant supervisor or mechanic.

The ability to end boiler operation when rendering ceases at the end of a normal day has also made it possible to plan maintenance on a systematic basis. Working after the plant is shut down, the maintenance crew is not bothered by calls to make repairs.

Completion of the boiler room makes the Ogden plant one of the most modern rendering units in the West. Materials are handled by conveyor from the raw material stage to the finished and sacked animal feeds. All offal is fed by conveyor into a washer and then back by conveyor to the charging floor where dead stock is also cut up for charging.

The six cookers empty into two screw conveyors which carry the cracklings to two hoppers which, in turn, feed three screw presses. The two crackling hoppers hold 25,000 lbs. Cracklings from the hopper are moved to the grinder by a screw conveyor passing over a magnetic tramp metal remover. The ground cracklings are conveyed to a 50,000-lb. storage bin from which the material is sacked. Two small portable vibrators keep the material flowing freely during sacking. It is estimated that the total cost of moving product through the various stages of processing, from hashing the raw material to sacking finished product, is 25¢ per ton.

The grinder used in the plant is of the continuous feeding type and has no fly wheel. The electric motor geared directly to the grinder is a 60 h.p. unit.

Although the firm's current building program is completed, further expansion is possible since there is sufficient room within the plant for more processing units and, most important, boiler capacity is large enough to permit extension of activities at an economical cost level.

AMI Replies to Charge

(Continued from page 10.)

tion, distribution and efficiency in the handling of meat food products.

"To suggest that the meat packer can or should interfere with the progress of the American producer or the American retailer is making is equally absurd."

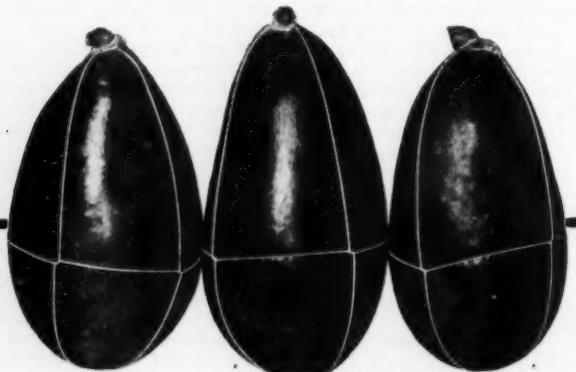
Among other charges, Slotkin said that the Institute had failed to cooperate with the government in "its reasonable endeavors to achieve economic stability." Apparently this referred to some form of price control or distribution control measures.

Slotkin said that the industry's program should:

1. Aid the farmer to obtain a stabilized market, enabling him to produce America's needs at a fair price without the roller-coaster ups and downs to which he is constantly subjected.

2. Enable the consumer to have the assurance that his expenditures for food would remain reasonable in proportion to income and earnings.

3. Permit the processor and distributor to earn a fair profit for the services which they render to all.



INCREASE your sausage SALES

Use Wilson's Fine Natural Casings

The rich, natural flavor of your fine sausages is protected in Wilson's *natural*, graded and tested casings. Call your Wilson salesman today!

General Offices: 4100 South Ashland Avenue • Chicago 9, Illinois



SEASONINGS *by* STANGE

"Rhymes with Tangy"



The *Taste* difference

makes the *Sales* difference

Since 1904

To sell your product the SECOND TIME . . . be sure it is mouth-wateringly good the FIRST TIME. Stange, with 45 years experience in creating taste appeal for many of the most famous foods in the nation, can create an entirely new and improved taste for your product . . . with positive, controlled uniformity. Let us help give your product the Taste Difference that will make a big Sales Difference!

Wm. J. Stange Co., Chicago 12, Illinois • Oakland 6, California.

"SILENT PARTNERS IN FAMOUS FOODS"



the packaging of a new item of high quality can
demand the attention of the buying public and become big
business. Refer your package engineering problems to
DANIELS who are experienced in the creation, design and
manufacture of wraps -- distinctive -- eye catching.



There is a **DANIELS** product to fit your needs in . . .
Transparent glassine • snowdrift glassine • Superkleer
transparent glassine • lard pak • bacon pak • genuine
grease-proof • sylvania cellophane • special papers,
printed in sheets and rolls.

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

Daniels
MANUFACTURING COMPANY
RHINELANDER, WISCONSIN

preferred packaging service

SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois... Philadelphia, Pennsylvania
Cincinnati, Ohio... St. Louis, Missouri... Dallas, Texas

Anderson's Compromise Farm Bill Unlikely to Get Congressional Support

Senator Clinton P. Anderson, chairman of the agriculture subcommittee, has proposed a farm program which embodies the principal features of the Aiken Act but lifts the lower level of support from the present 60 per cent to 75 per cent on some crops, provides rigid controls for others and authority to try the Brannan subsidy plan on certain perishables. He said he expected to have a bill ready for full committee consideration by the end of the week.

More specifically, the Anderson-Aiken compromise would provide the following: Flexible price support at 75 to 90 per cent of parity on the six basic commodities—wheat, corn, cotton, peanuts, rice and tobacco; the same level of price support for storable nonbasics (at the discretion of the Secretary of Agriculture)—wool, meat, butter, cheese, powdered milk, oats, barley, grain sorghums, soybeans, etc.; discretionary support for nonstorable nonbasics such as fruits and vegetables, fresh eggs and potatoes, etc. Production payments would be used in support of the latter group.

Senator Anderson's sub-committee and the full Senate agriculture committee have made it clear that no part of the Brannan Plan can be reported out of the Senate committee at this session. In two full executive sessions of the Senate committee this week, Secretary Brannan has insisted on at least a trial run on the Brannan Plan.

The Gore Bill would continue in effect for another year the present 90 per cent of parity price support program. It was offered as a substitute for the Pace Bill which included many of the controversial features of the Brannan program.

However, the Gore Bill is being completely disregarded by the Senate agriculture committee, while some House members are quoted as saying that they will not support any legislation that may come out of the Senate agriculture committee. At the same time Brannan and his executives in the USDA are telling both the Senate and House that they will have nothing to do with the Gore Bill or the one which is being worked out by Senators Anderson and Aiken.

It therefore appears probable that no farm legislation at all will be passed at the present session and that the Aiken Act will go into effect on January 1, 1950, unless a last minute compromise bill is approved by Senate and House.

GOVERNMENT PURCHASES

The U. S. Department of Agriculture purchased 1,959,073 lbs. of fat backs, salted, delivered at shipside for foreign governments in May of this year. For the period July 1, 1948 through May 31, 1949, USDA purchased and delivered 6,254,103 lbs. of tallow, 3,387,640 lbs. of lard and other animal fats, and 3,373,604 lbs. of fat backs, salted.

HANDLING CRACKLINGS IN INDIANAPOLIS PLANT

Crackling grinding with minimum dust loss and no further need of blending prior to sacking, is achieved through a novel piping installation in the animal food plant of Stark-Wetzel & Co., Indianapolis. The elimination of dust loss is all the more unusual as cracklings are the residue of solvent extraction which produces a high percentage of fine material.

Key to the system is the initial screening in which the fines, basically meat protein, are screened off first, before an average mixture of bones and cracklings is piped to the grinding mill.

Accompanying photos show the first (bottom photo) and second floors in the plant. Due to the physical layout, the photographer could not shoot both



SECOND FLOOR WITH SCREEN AND CYCLONE

floors at precisely the same angle, therefore the related elements in the system appear to pass through the floor at different places. The crackling storage room is in the basement (not shown) where the process begins.

The cracklings pass a tramp metal detector and are fed into a bucket type elevator, the shaft of which is seen slightly to the right of center in both



FIRST FLOOR WITH GRINDER

photos. Cracklings then pass from the elevator to the screen (second floor left). The first 200 to 300 lbs. of material coming directly from the screen in its initial operation consists of pure fines. These fines are piped to the basement via the pipe in front of the elevator shaft on the first floor.

The typical crackling run is piped from the screen directly to the mill (center left) on the first floor. Cracklings pass from the grinder through vertical pipe (left of grinder) to the cyclone (second floor, right) and drop to the bag filler seen at the right of the grinder. At this point the accumulated fines are worked into the regular animal feed, providing the correct mixture of bone and meat scrap. Management states that repeated tests have shown the existence of the proper ratio in the sacked product.

The solvent extraction system is that of the John J. Dupp Co.



Mayer's
SPECIAL SEASONINGS
flavor your brand to his taste!

"The Man Who Knows"



"The Man You Know"

What *your customers* like depends on where they live, and how they earn their living, and who their parents were. H. J. Mayer *knows* what your customers like because *they know your customers* . . . no matter who or where they are. That is why H. J. Mayer can help you develop sales-making flavor in your meat specialties with Special Seasonings compounded to suit your customer's taste.

This knowledge, based on experience, is yours for the asking. It's the priceless ingredient in Mayer's Special Seasonings. Another thing: Once you have a sales-making formula you may be sure that you'll keep it. Using Mayer's Special Prepared Seasonings assures consistent uniformity of product . . . from batch to batch and from year to year.

Mayer's Special Seasonings are compounded from the world's choicest *natural* spices, expertly refined, ground and blended. Yet you will actually *save* money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

Inquire also about NEVERFAIL the Pre-Seasoning Cure for hams; bacon, sausage meat and meat loaves.

MAYER & SONS CO., INC.

Plants 4819-27 Ashland Ave.
 4819-5 Ashland Ave., Chicago 36, Ill.

Up and down the MEAT TRAIL

Cleveland Firm Appoints Vice President-Manager

Chester G. Newcomb, president of the Cleveland (O.) Provision Co., announced this week the election of Charles H. Wallace to the offices of vice president and general manager of the company.

Wallace began his career in the meat packing industry in 1928 with Armour and Company at Kansas City. After five years of training in various departments he was transferred to the company's St. Paul plant where he spent two and a half years as time study engineer. He then was transferred to its Jersey City plant as industrial engineer. A few years later he left Armour to become an independent industrial engineer for various independent packing companies.

In 1939 he became associated with the Cleveland Provision Co. as superintendent, and continued in that capacity until 1946 when he resigned to become president of Portage Frosted Foods, Inc., a locker plant located at Ravenna, O. He will assume his new position on August 15.

Delaware Firm Closes Because of High Costs

The Wilmington (Del.) Provision Co. closed down July 29 and officers announced it would not reopen "until farmers start asking reasonable prices for their livestock." Its 300 employes were laid off "indefinitely." In a formal statement Abe Goldman, spokesman for the firm, said: "We are through until the farmers are willing to sell at prices we can afford and the people we sell to can afford. We are lucky if we get back \$7,500 on a carload of hogs that the farmers charge us \$8,000 for."

The Wilmington Provision Co. was acquired in May 1948 by a syndicate headed by Sol Spiegel, a Philadelphia attorney. The owner and founder was Max Matthes, who had managed it for 41 years. Most of the processing done by the company is in hogs.

There was no indication as to when the plant would reopen.

Stark, Wetzel Promotes Zeigler

George W. Stark, president of Stark, Wetzel & Co., Inc., Indianapolis, Ind., has announced the appointment of John M. Zeigler as assistant sales manager, in charge of car route sales. Zeigler joined the Stark & Wetzel organization four months ago as route supervisor and prior to that was Indianapolis manager for the Rath Packing Co. of Waterloo, Ia. He was connected with the Rath organization for more than 17 years.

Personalities and Events of the Week

- Percy C. Thorne, Chicago district branch house auditor, celebrated 50 years with Armour and Company on August 4. He was presented with a watch by the company in a ceremony in the office of John Schmidt, vice president and comptroller. Thorne was employed as an office boy on August 4, 1899, and became associated with the company's comptroller's division three years later.
- Carroll Plager of Geo. A. Hormel & Co. and Alan Williams of Wilson & Co. were official judges of market barrows in the "on-hoof, in-carcass" class at the eleventh annual national Hampshire type conference held in Omaha, Neb. Allen Nash, head hog buyer of Wilson & Co., Cedar Rapids, Ia., was a member of the seven-man type committee which set up the five breeding classes and two barrow classes for the type discussion and judging contest. Dr. M. E. Ensminger, head of the animal husbandry department of Washington State college, acted as moderator of the discussion.
- J. L. Wilde, formerly general manager of the Detroit Packing Co., and for the past year and a half with the Valentine Packing Co., Greenville, S. C., as packinghouse expert, died recently after a short illness. He was 70 years old. Mr. Wilde had also been connected with Fearn Laboratories for several years. He is survived by his wife.
- Chester J. Reid, advertising executive of the Tobin Packing Co., Albany Division, Albany, N. Y., was general chairman of Albany's 1949 All-American Soap Box Derby held recently. The Tobin firm had six entries in the miniature auto races, named Pork Chop, Ham, Bacon, Bologna, Frankfurt and Snouty. The company supported its entries in newspaper ads which stressed "A Fine Race—and Safe Driving."
- Harold F. North, industrial relations manager of Swift & Company, spoke before the National Industrial Council meeting at St. Paul recently. His subject was "Association Activities in Industrial Relations."
- The Richland Sausage Co. has been opened at Pulaski, Tenn. by Richard Raines. The firm will slaughter hogs and manufacture various kinds of sausage, and will also distribute some products of national packers.
- Charles A. Killmaier, retired salesman for Swift & Company and formerly proprietor of the Erie Stock Yards, Erie, Pa., died recently. He was associated with Swift for 30 years, retiring in 1939.
- William Webber has announced that he is enlarging the plant of the Webbers Sausage Co., located near Cynthiana, Ky. The company has also added another truck to handle its increased business.
- The Grand Valley Packing Co., Grand Junction, Colo., recently paid 44c per lb. for the champion Shorthorn steer and 45c per lb. for the champion fat hog at the Intermountain Junior Livestock Show held in that city.
- Arthur G. Pearson, director of the department of purchasing of the American Meat Institute, will be one of the



MARQUETTE FIRM ENTERS FLOAT IN CITY'S CENTENNIAL

On July 2, 3 and 4 the city of Marquette, Mich., celebrated its one-hundredth anniversary. Shown here is the float which the Merchants Wholesale Meat Products Co. entered in a parade climaxing the festivities. Twenty-two of the company's 30 employes are standing in front of the float and several of its trucks are visible in the background. The little boy is Dick Malvasio, son of George Malvasio, president of the company.

Custom's
TIMELY TIPS
"CHICKEN LOAF"

Regulations require different wording for this meat food in some areas. But . . . you N E V E R have to make it without "Chicken Flavor." This may be the reason your volume and profit are not as great as you'd like on this money maker.

You . . . who put out a so-called "Chicken Loaf" should visit Custom's plant any day. Visualize, if you will, one of our unusual processes—the making of "CUSTOM CHICKEN BASE." Refrigerated trucks . . . Boxes . . . U.S. Inspected . . . Ready to cook fancy hens . . . Ovens loaded . . . Each containing over two hundred . . . Long . . . Slow . . . Cooking . . . Done to a turn . . . Rich . . . Golden . . . Brown . . . But strange . . . No mouth watering odors are lost . . . Even they are cooked in . . . Not out . . . Like in old methods . . . Immaculate workers . . . Filled pans . . . Beautiful chicken meat . . . Sample . . . Luscious flavor . . . Describe? . . . Impossible! . . . Grinding . . . More concentrating . . . Including fats and juices . . . Flavor fixing agents . . . Mild spicing . . . Blending . . . Truly the essence of and all meat of finest chickens obtainable . . . Ready now . . . Real . . . Genuine . . . Whole chicken flavor to turn out a "Chicken Loaf" that is a "Chicken Loaf."

Use your regular formula . . . Season with 1½ to 2 pounds per 100 pounds of meat. You'll enjoy consumer demand for your brand. Sales and profits of a truly fine "Chicken Loaf" will not fade like summer flowers, but will continue into school lunches and on the table this fall and winter.

"CUSTOM CHICKEN BASE" costs much less to use than that incurred in cooking even the lowest grade of chicken yourself. Meets B.A.I. and local regulations for Loaves. Used in small amounts, it will accentuate and boost flavor in almost all sausage and canned meat foods.

ORDER NOW! 100 pound trial at \$1.50 per pound, F.O.B. Chicago. Slightly higher in smaller amounts. Formulas furnished if needed. Tell us how you prefer to process . . . Bake . . . Jelled . . . Cook in molds, etc. . . .

Custom Food Products, Inc.
701-707 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



speakers at the second Management Seminar for Smaller Business conducted by the school of business of the University of Chicago, August 8 through 12. Pearson will discuss purchasing procedure and inventory control. The seminar is for the purpose of helping established businessmen improve management operations.

• John Morrell & Co. enclosed a folder containing a number of suggested Christmas assortments of Morrell products in a recent dividend mailing to stockholders, with a note that additional details concerning the availability of the Christmas assortments and the prices at which they will be sold will be given them later.

• Vocational agriculture teachers from five states have been the guests of the agriculture research department of Swift & Company during the past two weeks at its Chicago plant. One day was spent at the company's butter and egg plant at Jacksonville, Ill. On Thursday morning the group, in charge of T. W. Glaze of Swift, visited at the offices of the National Live Stock and Meat Board where the work of the Board's various departments was explained by R. B. Davis, M. O. Cullen, H. Howard Biggar, Reba Staggs, Anna E. Boller and Mrs. Marie Daugherty. Members of the group were Mr. and Mrs. Robert Bishopp and Allen Wight, Powell, Wyo.; W. J. Poyner, Harper, Tex.; Mr. and Mrs. Vivian Andrews, Weatherford, Tex.; Reuben Johnson, Gresham, Wis.; Mr. and Mrs. Verdine Rice, Wishek, N. D., and Myron McKiernan, Joliet, Ill.

• Paul D. Heim, salesman for the Daniels Manufacturing Co. of Rhinelander, Wis. for the past 22 years, passed away suddenly at Detroit, Mich., recently.

• A strike threat has been averted at the St. Paul Union Stockyards where the local CIO union voted to accept a 5¢ an hour pay increase. The union had originally asked for 8¢.

• Adam Guterl, who is regarded as a pioneer in chain store operation, died in Jersey City recently after a year's illness. In 1903, with his father, the late Jacob Guterl, and three brothers he formed the New York & New Jersey Beef Provision Corp. Subsequently the corporation spread to 22 stores throughout Hudson county. Mr. Guterl retired in 1932. He was a member of the board of directors of the United Butchers Fat Rendering Association.

• Ebner Brothers Packers, Wichita Falls, Tex., which was organized recently, has been granted a 25-year charter of incorporation. Authorized capital stock was listed at \$280,000 and incorporators are John Ebner, Fred Ebner and John Charles Ebner.

• The Hidalgo Packing Co., McAllen, Tex., has amended its charter, increasing its capital stock to \$150,000.

• Ground was broken last week for a new addition to the Philadelphia Psychiatric Hospital for a memorial building in memory of the late Bernard S. Pincus, founder of Bernard S. Pincus

OBSERVE HAMBURGER DAY

The 45th anniversary of the American hamburger was observed this week, at least in Chicago, where the event was sponsored by Dan O'Connell. A former Milwaukee restaurant owner, O'Connell invaded Chicago in 1928 with a slogan, "Hamburger with onion and pickle for only a nickel." He now owns 13 eating places in Chicago which feature hamburgers on the menu.

His research on hamburger, O'Connell claims, proves it was merely a dish of shredded, raw beef in the German city of Hamburg. Its American start to fame, he says, began when it was introduced cooked at the St. Louis World's Fair in 1904.

At the anniversary party O'Connell unveiled what he claimed was the world's biggest hamburger, and also selected a hamburger king and queen from among all persons by the name of Hamburger in the Chicago area.

Co. there. The Bernard S. Pincus Memorial Building, which will be used for recreational and occupational therapy, is a gift of the Bernard S. Pincus Foundation headed by Abe Cooper, a son-in-law of Mr. Pincus and now head of the company. Mr. Pincus, who died in 1939, was connected with the meat industry for more than 50 years.

• After 43 years with the Plankinton Packing Co., Milwaukee, Wis., Joseph A. Gamma, assistant head of the standards department since 1937, has retired. He began with the firm as a timekeeper.

• O'Neill Meat Co., Fresno, Calif., has announced that it is the exclusive distributor in the area for Kingan & Co.'s smoked meat products, in addition to a complete line of its own Holly brand products. The announcement was made by J. E. O'Neill, president, and H. H. Guffey, manager.

• Bert Horn, a divisional superintendent of the Sioux Falls, S. D. plant of John Morrell & Co., who retired July 1 after 51 years with the firm, was honored by fellow employees at two farewell parties. One was given by the Morrell Club, composed of office and operational supervisors, and the other by members of Local 304, Amalgamated Meat Cutters and Butcher Workmen. Horn's retirement resulted in the promotion of four supervisors: A. J. Reid will be in charge of beef and sheep operations; Tom Ogle, a divisional superintendent since 1940, will supervise pork operations, by-products, casing, curing cellars, loading, shipping and stock office; O. B. Donaldson, formerly assistant beef grader, was advanced to head beef grader, and was succeeded by R. R. Pickert.

• Darrell Knittle has opened the Hawkeye Provision Co., a wholesale meat firm, at Shenandoah, Ia.



THIS...

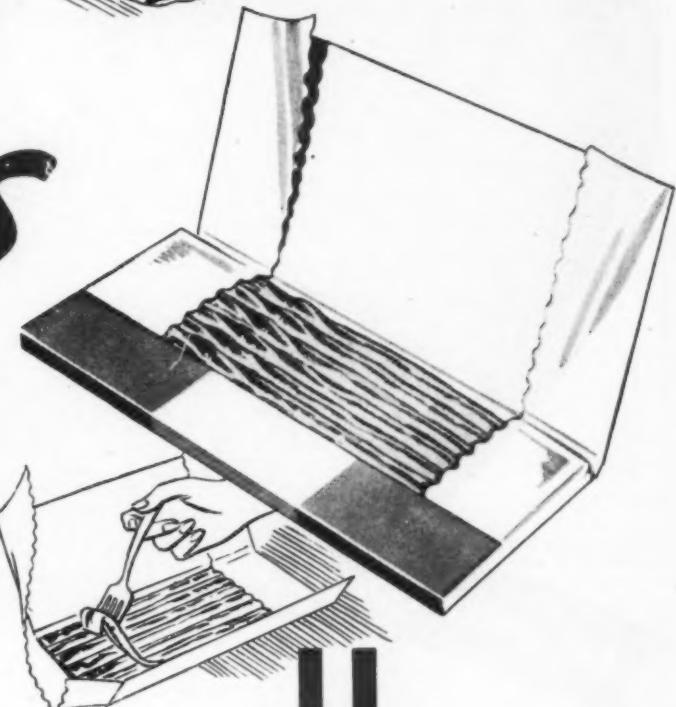
Are you offering your bacon on approval in the wrong kind of package? Do you still have the old idea that the housewife has to see your product before she will buy it? Have you sacrificed keeping qualities for a visual package that allows your product to discolor and turn rancid?



or THIS

Be smart. Package right and merchandise by brand in a package built to protect your product and to please the housewife. Get better prices for your sliced bacon by proper merchandising in a closed package. Your brand will soon be accepted as the assurance of quality. Visual packages encourage brand switching.

The proof of the bacon is in the eating. Package to preserve the quality. Sell by brand in a Mullinix lightproof package.



mullinix

LIGHTPROOF PACKAGES

Copyright 1949, Crown Zellerbach Corp.
910 East 61st St., Los Angeles

YOUR MEATS WIN FAVOR THROUGH THEIR FLAVOR



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

MEAT PACKERS TO HAVE MAJOR ROLE IN RETAIL MEAT DEALERS MEETING

Several executives of leading meat packing companies, as well as a representative of the National Live Stock and Meat Board and of the American Meat Institute, will participate in the program of the National Association of Retail Meat Dealers annual convention next week at the Waldorf-Astoria, New York City. A number of packers are also entertaining the convention delegates at luncheon or dinner meetings, and many are maintaining exhibit booths.

On Monday, August 8, J. W. Christian, vice president of Cudahy Packing Co., will discuss "The Relationship Between the Packer and the Retailer." Hugo Slotkin, chairman of the board of the Hygrade Food Products Corp., will speak on a subject to be announced. John Milton of the American Meat Institute, whose subject is "The Meat Team," will discuss the new industry public relations advertising campaign which the AMI is sponsoring. On Tuesday there will be an address by Max Cullen, director of the department of meat merchandising, National Live Stock and Meat Board. O. E. Jones, vice president of Swift & Company, will be the principal speaker at the annual banquet Wednesday night.

Other speakers include F. J. Beard, who is in charge of the meat grading service of the Department of Agriculture; John Hoppe, editor of *Meat Merchandising*, and Roy M. Cohen, editor, *Butchers' Advocate*.

Armour and Company will be host to the convention at the President's Ball and Buffet Supper on Sunday evening; Swift & Company will act as host at the luncheon on Monday and at the annual banquet; Cudahy Bros. Co., will sponsor the entertainment at the T-Bone Dinner Monday evening, and the Van Idertine Co. will sponsor the dinner the following evening. Hygrade Food Products Corp. will provide a free snack bar.

CHICAGO RETAIL UNIONS STILL OPPOSE HANDLING OF PRE-CUT FRESH MEATS

Chicago will continue to be one of the cities where the AF of L Meat Cutters Union will block the sale of pre-packaged fresh meats in retail stores, according to Emmett Kelly, vice president for the Chicago district, who said that this policy is backed unanimously by the five locals and their 5,500 members. The comment was made at a Chicago conference of representatives of 17 mid-western locals with 15,000 members.

"Chicago and St. Louis are the only major cities in which self-service in butcher shops has been kept out thus far," Kelly declared. "Where it has been instituted, employment among butchers has dropped off sharply."

Kelly said that, for the time being, the sale of pre-packaged sausage items

CANNED MEAT USE HIT PEAK IN 1948

THE amount of canned meat consumed by civilians in the United States in 1948 was about 10 per cent larger than in 1947 and the largest amount on record, according to data issued by the U. S. Department of Agriculture which was based on reports of federally inspected production and on stock and foreign trade reports. For the third year in a row, consumption exceeded 1,000,000,000 lbs. (net product weight, which is larger than the meat content alone).

Federally inspected production of canned meat in 1948 was about 3,400,000 lbs. below 1947, and 1948 was the fifth year in which production has steadily declined from the peak of 2,051,200,000 lbs. produced in the war year of 1943. Imports of canned meats were 100,300,000 lbs. larger than in 1947, however, and this, together with slightly larger beginning stocks, resulted in a greater total 1948 supply than in 1947 although it was smaller than the totals for 1942 through 1946.

Capacity for producing canned meats was expanded rapidly early in the war to fill special military and export needs. Consumption by the civilian population during that period declined, as most of the supplies were directed to military use or foreign supply programs. Less meat was canned after the war, but the production did not fall to prewar levels and consumption by the civilian population rose greatly.

Greater variety and an improved quality of canned product may have contributed to the enhanced consumer acceptance, the USDA report noted. Another factor is the high meat prices following the war, which caused many consumers to turn to canned products. Some canned products are relatively inexpensive; and for others that are as high as most meats per pound of contents, the size and moderate price of one can seems to be an attractive feature.

Commercial exports and shipments of canned meat in 1948 totaled less than in the previous two years, but were larger than in any prior to that. Military purchases of 52,800,000 lbs. were greater than the amounts purchased in 1946 and 1947, but a great deal smaller than the purchases in 1941 through 1945.

CANNED MEAT PRODUCTION AND DISTRIBUTION, 1937-48

Year	(net product weight)						Apparent civilian distribution ⁶
	Federally inspected production ¹	Imports ²	Total supply	Commercial exports and shipments ³	USDA purchases ⁴	Military purchases ⁵	
Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.
1937	308.1	85.1	396.2	21.9	0	...	374.3
1938	303.5	78.6	382.1	22.8	0	...	359.3
1939	406.8	85.9	492.7	23.9	0	...	468.8
1940	530.2	61.3	591.5	20.2	0	...	571.3
1941	883.9	104.3	988.2	26.7	188.4	75.5	697.6
1942	1,026.6	91.6	2,018.2	10.8	175.0	920.5	202.3
1943	2,051.2	105.5	2,256.7	9.0	1,024.8	695.5	411.1
1944	1,980.7	87.7	2,068.4	13.2	448.6	1,121.0	147.9
1945	1,757.5	84.8	1,998.6	13.5	359.6	970.9	696.5
1946	1,342.8	8.8	1,384.2	55.3	157.1	19.2	1,110.0
1947	1,089.4	28.7	1,150.7	64.3	...	31.1	1,028.0
1948	1,096.0	129.0	1,232.8	85.4	...	52.8	1,136.1

¹Beef, pork, sausage, all other, excluding soup. Federally inspected production is a very large part of total production. ²Includes canned beef only. ³Department of Commerce data; for 1941-46 the figures are total exports and shipments minus lend-lease and UNRRA. Amount shipped to civilian supply program taken from 1944 total figure. ⁴Canned meats and meat food products officially graded for CCC. Does not include transfers of meat from the military to CCC or small quantities turned back to civilians or transferred to the military. Purchases from U. S. supplies or imports. ⁵From "Statistical Yearbook of the Quartermaster Corps" and other military records. The items shown are not a complete listing of all canned meats purchased during the war years, but cover practically all of the canned meats purchased during the war for mass troop feeding. Includes imported canned meat and army rations and some meat and rations later transferred to CCC and UNRRA. ⁶From federally inspected supplies and imports.

is not being challenged since jurisdiction over these items has been yielded to the retail clerks union. At some future time, however, the meat cutters may reassess their authority to set policy with regard to such meats. Kelly stated that the four principal chains in Chicago had been informed of the union's stand: That when pre-cut fresh meats come in the door, AF of L meat cutters walk out.

choice, was nevertheless pleased when his workers gave this vote of confidence to him and the plant management.

Evidence of the close kinship between owner and employee is offered by three department heads who live in Dirr owned homes on the plant property. Key men of long service in the organization are: A. L. Heeb, superintendent of the sausage room; Charles Bosley, head of the beef department; T. O. Curnick, head of smoking operations, and Jack Mese, auditor.

If the current trend continues, the Dirr plant is destined to expand. Already, just two years after rebuilding, demand for Dirr products in the nation's winter capital area necessitates a moderate addition to smokehouses, engine room and sausage department in the fall.

Modern Miami Sausage Plant

(Continued from page 21.)

cently when they chose to remain an open shop. Hinterkopf, showing a willingness to negotiate with any legal union representative of his employee's

ALUMI-LUG...



"EMMA" A 9000 Pound Elephant, Standing on "ALUMI-LUGS" each weighing ONLY 11 pounds.

Standard Size . . . Price \$14.50 Ea.
Junior Size . . . Price \$13.50 Ea.
net FOB factory

Quantity order discount

NAME EMBOSSED FREE

Manufactured and Distributed By
J. M. GORDON COMPANY
—Designers—Engineering—
Manufacturing of Aluminum Products
1740 STANDARD AVE.
GLENDALE 1, CALIFORNIA

Send for FREE copy today!

"OPERATION ALUMI-LUG" . . .
a 20 page photographic story showing each operation in the manufacturing of ALUMI-LUGS . . . from raw materials to the finished product.

SENSATIONALLY RUGGED!
COMPLETELY SANITARY!

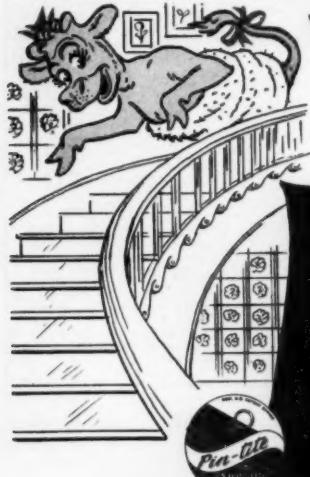
Aluminum Delivery and Storage Meat Lug. Fitted with Aluminum hinge clips, rivets and Aluminum Handles, heat treated to maximum hardness. WATER TIGHT.

Patent No.
Des. 148909



ALUMI-LUG
STANDARD SIZE

32" Long x 13½" Wide x 10" Deep
Cubic Content 2.45 Feet
Meat Load Capacity 100 Lbs.
"ALUMI-LUG" Stocks and Nests



"I'll be dressed in
a jiffy"....

IN PIN-TITE
REINFORCED
SHROUD CLOTHS

(Reg. U. S. Pat. Off.)

PIN-TITE Reinforced Shroud Cloths speed operations because . . .

PIN-TITE is woven stronger!

PIN-TITE pulls tighter FASTER!

PIN-TITE won't tear!

Bold red stripe marks pinning edge for faster handling.

Phone, wire, or mail your orders today!

Manufactured by
the makers of
Form-Best
Stockinettes

The Cincinnati Cotton Products Co.

Cincinnati 14, Ohio

Chicago Office: 222 West Adams St., Chicago, Ill. • Phone: Dearborn 2-2958

RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

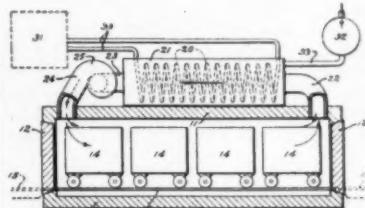
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,474,228, MAKING PROTEIN-ACEOUS AND FATTY FOODS RESISTANT TO MICROORGANISMS, patented June 28, 1949 by Gerald H. Coleman and Paul A. Wolf, Midland, Mich., assignors to The Dow Chemical Co., Midland, Mich., a corporation of Delaware.

The method comprises bringing into contact with such foods a minor but effective amount of a compound selected from dehydroacetic acid and its sodium, potassium, ammonium, and calcium salts.

No. 2,475,077, QUICK REFRIGERATION SYSTEM, patented July 5, 1949 by Gilbert E. Clancy, San Bernardino, Calif., assignor to Drayer, Hanson, Los Angeles, Calif., a copartnership.

A method of preserving animal and vegetable produce is disclosed, compris-



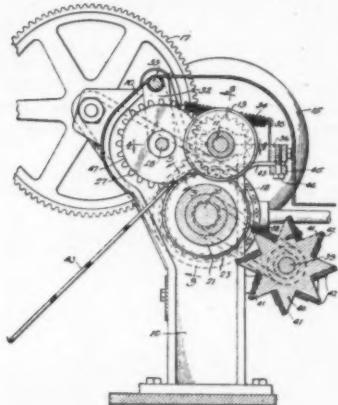
ing the steps of rapidly freezing the produce by circulating a gaseous fluid over a fluid cooling element and over the produce in a freezing chamber, the pressure of this circulated fluid being greater than atmospheric pressure, and removing the produce in frozen condition from the freezing chamber.

No. 2,476,758, PROCESS FOR PREPARING A BLEACHED KERATIN MEAL, patented July 19, 1949 by Richard Neiger, Maryport, England, and Vaclav Nachazel, Tzlove, near Podmokly, Czechoslovakia, assignors to Messrs. Hornflowa Ltd., Maryport, England, a British company.

The horns and hoofs are crushed, ground, sieved, steeped in dilute ammonia, neutralized with a weak solution of acid, and treated with a bleaching

agent containing one of the following: sodium formaldehyde, sulphoxylic acid and sodium hyposulphite, and separating the product from the liquid.

No. 2,474,299, INTESTINE SPLITTING MACHINE, patented June 28, 1949 by Minton S. Atkisson, Wilmette, and Arthur E. Schneider, Itasca, Ill.



assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

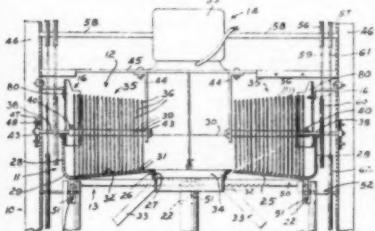
There are 15 claims. A rotary cutter splits the material and the latter is guided along a circular recess.

No. 2,474,390, HOT DOG MACHINE, patented June 28, 1949 by Albert E. Aff, South San Francisco, Calif.

This title seems misdescriptive for the claims are directed to a package for a food product comprising an insulating carton having a pair of electrodes disposed one adjacent each end thereof, each electrode comprising a prong extending into the carton in position to engage a product therein and a terminal member adapted to be engaged on the exterior of the carton.

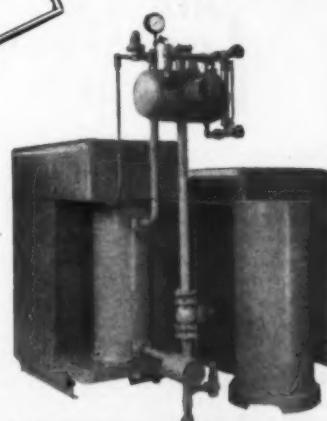
No. 2,476,867, COMMINUTING APPARATUS FOR MEATS, VEGETABLES, FRUITS AND THE LIKE, patented July 19, 1949 by John A. Hohman, Baltimore, Md.

The products are comminuted by rotary disc cutters and material close to



the bottom wall of the apparatus' housing is evenly comminuted. The comminuted material and juices are directed to a discharge opening without the loss of the juices.

Watch Classified page for bargains in equipment and good men available.



QUESTION: Why is Votator Lard Processing Apparatus like a teeter-totter?

ANSWER: Because the very things about it that permit a new *high* in lard quality lead to a new *low* in lard production costs—for a doubly good answer to today's business problem.

Automatic, completely enclosed, under positive mechanical control—Votator Lard Processing Apparatus makes it easier than ever before to manufacture a smooth, creamy, fine textured lard, with superb cooking and improved keeping qualities. Built around a heat transfer mechanism six to ten times more effective than any other for viscous materials—Votator Lard Processing Apparatus achieves this desirable result with economies in use of time, floor space, refrigeration, and labor that can be equalled by no other method.

The Votator unit shown here, only 7' 4" wide and 8' 10" long, chills and plasticizes 5,000 pounds of lard per hour on a continuous basis!

Write for case-history proof of Votator claims. The Girdler Corporation, Votator Division, Louisville 1, Ky.

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

**Lard
Processing
Apparatus**

NEW EQUIPMENT and Supplies

PIPE IDENTIFIERS

A new system of ready pipe identification, featuring easy application, is on the market. W. H. Brady Co., Dept. 34, Milwaukee, Wis., has developed Quik-Label pipe markers which are applied simply by ripping off a cardboard backing and sticking the markers to pipes. The markers conform to American Standards Association requirements.



They have five basic background colors. The specific marker printing is imposed on the proper background color.

Said to be weather and waterproof, the labels stick without moistening to bare or covered pipes. The Brady line is composed of 150 stock pipe markers, including all materials classified in ASA standard No. 13. Markers are available with printing running the width of the label (for wrapping around pipes) or lengthwise for applying along that part of the pipe visible to the eye. In addition, 23 conduit markers printed with all standard NEMA voltages from 110 through 4800 volts are available.

LONG LIFE LAMP

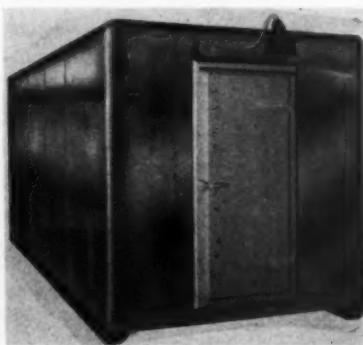
A new fluorescent lamp that lasts better than two years on the average and is said to cut operating costs 66 per cent has been announced by Sylvania Electric Products, Inc. The lamp operates for 7,500 hours, three times longer than ordinary fluorescent lamps and ten times longer than 60-watt incandescent lamps. The lamp will operate with very little discoloration up to 5,000 burning hours. Formerly, discoloration and a drop in efficiency could be expected with 1,750 hours of burning.

Prolonging of lamp life and the retarding of discoloration were accomplished by the addition of a rare compound which slows down the erosion of the emissive material on the filament. Increased efficiency and improved maintenance were accomplished by the addition of another rare substance which prevents impurities in the glass bulb from reacting with the phosphor coating, thus slowing deterioration of the coating.

REFRIGERATED DEPOT

F. B. Dickinson & Co., Des Moines, Iowa, has announced the distribution of Sturdy-Built Refrigerated Storage Depots through Manufacturing Sales and Service Co. Models of the depots are available with a meat cooling capacity of 20,000 and 24,000 lbs. per day. Other models have a pre-frozen meat holding capacity of 22,000 and 28,000 lbs. per day.

The depots are independent outside installations, shipped completely assembled and ready for immediate opera-



tion. Average size of the units is 8x8x20 ft., with temperature ranges of 38 to 50 degs. and -10 to 10 degs. The depots are constructed of kiln-dried, high grade wood. Exterior walls and roof are covered with aluminum. The depots consist of one room, unobstructed except for area in upper ceiling corner, which houses electrically operated refrigeration unit. Insulation in walls, ceiling and floor is packed to a density of 5 lbs. per cu. ft. The depot is continuously vapor sealed on hot side of all of the outside area with vapor seal paper.

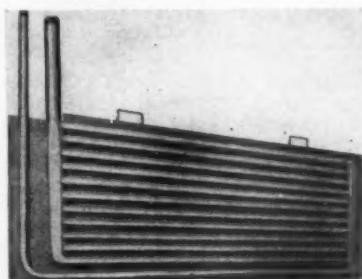
NEW TANK HEATING METHOD

A new method of tank heating and cooling, said to be applicable wherever pipe coils are used, has been developed by Kold-Hold Manufacturing Co., Lansing, Mich. A lightweight, embossed plate with a high BTU capacity per sq. ft., called Platecoil, is used to carry the heating solution.

Many advantages are claimed for

Platecoil including low initial cost, rapid and even heat transfer, small coil space and a resultant greater tank capacity, easy installation, all welded seams and joints, no pipe threads in solutions, low maintenance cost, and three-metal construction of cold rolled steel, stainless steel and monel metal.

It is claimed that when necessary Platecoils can frequently be changed



without emptying the tank or causing a shutdown. The standard leads and returns are simply disconnected and the unit lifted from the tank and a new one inserted. Due to its smooth surface, Platecoil can be easily cleaned of process coating and sludge.

In the cooling operation, the double embossed design provides nearly 100 per cent heat accepting surface. The plate construction gives added strength, rigidity and easy cleaning with a minimum of weight. Plate coils can be banked in series or manifold connected with almost any number of units.

DUMPING HAND TRUCK

The Yale & Towne Manufacturing Co., Philadelphia division, has announced the latest adaptation to its line of Worksaver battery powered hand trucks. The non-tilting fork model has been equipped with a revolving fork carriage which rotates a full 360 degs. to accomplish such tasks as emptying scrap bins, pouring ingredients, etc.

Bins used in conjunction with the roto-Worksaver have short angle iron lugs welded to their sides to form a slot into which the forks of the truck fit. The slots permit the machine to lift the bin to the desired dumping height, and to suspend it while the revolving carriage rotates to dump the load. The rotating mechanism is operated by a lever in front of the mast of the truck. The non-tilting Worksaver is available in 1,000 and 1,500-lb. capacities. It has a wheel base of 28 in., an overall width of 32 in., and an overall height of 83 in. Fork elevation is 60 in.



"FLAVOR-LOSS":

One of the oldest problems
of the food packing
industry is being solved
today by many canners!

Ac'cent will SUSTAIN the
natural flavors in the foods you pack

Simple and startling is the test of Ac'cent.

No longer a matter for skepticism is the effect of Ac'cent in processed foods. It's been demonstrated time and again—in actual commercial processing and in the laboratory. Ac'cent does two things with amazing success: (1) intensifies natural flavor of food, (2) guards flavor against the usual loss in processing.

Ac'cent is now in regular use by many food processors whose products you know well.

We invite you to look into the information we have on the use of Ac'cent in many types of foods you pack. Members of our staff of food technologists and chefs are on call to consult with you in your plant and supervise tests.

White Amino Products Division, Dept. NP-8
International Minerals & Chemical Corp.
General Offices: 20 North Wacker Drive
Chicago 6, Illinois



A TYPICAL TEST OF AC'CENT IN VEAL LOAF

Along with the salt and seasonings going into 100 pounds of your veal loaf, add 2 ounces of Ac'cent. Mix and pack as usual. Mark the Ac'cent samples and place in the same retort with control samples. After cooling and aging a few days cut a control and an Ac'cent sample. The difference will be unmistakable. Ac'cent blends and rounds out the flavor of your loaf, heightening its appeal to the taste.

Accent makes food flavors sing.

Trade Mark "Ac'cent" Reg. U.S. Pat. Off.
Printed in U.S.A.

Analyze Processing Methods and Extent They Are Employed in Cooperative Locker Plants

THE importance of livestock slaughtering to the growth of the locker plant industry is related in a Department of Agriculture report containing data on 70 cooperatives operating 112 locker plants, 65 of which are, in effect, in the meat packing business.

For the period including the last six months of 1947 and the first six months of 1948, 25 of these plants slaughtered 14,403 cattle and calves and 18,525 hogs. The plants had a combined locker capacity of 18,626. Authors of the gov-

ernment report attribute rapid expansion in the locker field (1,300 plants in 1938 and 10,600 in 1948) partially to the development of product preparation along with storage facilities. Most of the frozen food items are processed by the locker patrons, but meat processing is a different story.

A survey in 1947 of locker cooperatives disclosed that cutting, wrapping, freezing and grinding services were provided by 86 per cent of the associations; slaughtering services by 43 per cent;

curing by 50 per cent, and lard rendering by 41 per cent. In the early days of locker plant operation, services were limited largely to chilling, aging, cutting, wrapping, freezing and meat storage.

The types and sizes of slaughter facilities vary widely from simple, inexpensive plants costing as little as \$2,000 to modern, fully equipped houses in the \$100,000 class. The average plant, however, represents a \$32,000 investment.

Major slaughter equipment was found to range from hand hoists and no vats for scalding hogs to facilities comparable to those of small commercial plants having electric hoists, scalding vats, dehairers, and other equipment. Of 59 plants, only seven had live-stock scales, but practically all had track scales for weighing carcasses. Fifty-one plants had electric hoists and 22 had hand hoists. Very few were equipped with bleeding rails, most of them using hoists while some bled on the floor. Power equipment generally used in processing included a saw, grinder, slicer and frequently a steak tenderizer. Most plants had overhead rail for moving carcasses from the chill and aging rooms into the processing room.

Of 47 plants reporting lard rendering operations, 85 per cent used steam-jacketed open kettles, the average capacity being 75 gals. Only three plants were equipped with agitators and coolers, and six used settling tanks. All plants used small, hand operated lard presses.

A survey of 52 plants equipped with smokehouses showed that 31 per cent had automatic temperature controls, 10 per cent, hand-operated controls and 59 per cent, no controls. Sixty-seven per cent of the smokehouses were heated with gas; 10 per cent with steam coils; 21 per cent with wood, and 2 per cent with electricity.

Slaughtering and processing techniques varied considerably. Of 63 associations reporting, 43 per cent employed knocking for cattle, while 57 per cent shot the animals. In killing hogs, 69 per cent reported shooting prior to sticking and 31 per cent used sticking only. In most plants, certain days were designated for slaughtering either cattle or hogs, although some plants slaughtered both the same day.

The average time required for one man to slaughter, skin and dress one head of cattle in the plants surveyed was 61 minutes. Time required to slaughter and scrape, or dehair and dress one hog, as reported by 50 associations, ranged from 30 minutes in North Dakota to 51 minutes in Virginia and Maryland, with an average for the entire group of 44 minutes.

Twenty-two per cent of the associations operated their slaughter facilities three days a week; 18 per cent, two days, and 20 per cent, five days. The most usual number of full-time employees operating locker plants was found to be two to three persons for plants with 300 to 499 lockers; three

INGREDIENTS

BRANDING

No. 43 Brander as used for marking ring bologna.

Model 43 complete with one legend \$15.00 Word Slugs Extra Legends, qualifying phrases and ingredients slugs fully interchangeable on these branders.

No. 4 Brander (below) special for ingredients marking without inspection legend.

No. 4 BRANDER \$12.50 (SLUGS EXTRA)

For ingredients marking and labeling, Great Lakes equipment is ideal. Two basic styles: with interchangeable ingredients slugs for changing formulas, and with solid ingredients plates for standard items. Ask for full information.

GREAT LAKES STAMP & MFG. CO.
America's Leading Makers of Meat Branders, Inks & Supplies
2500 IRVING PARK ROAD • CHICAGO 18, ILLINOIS

CREATORS.....

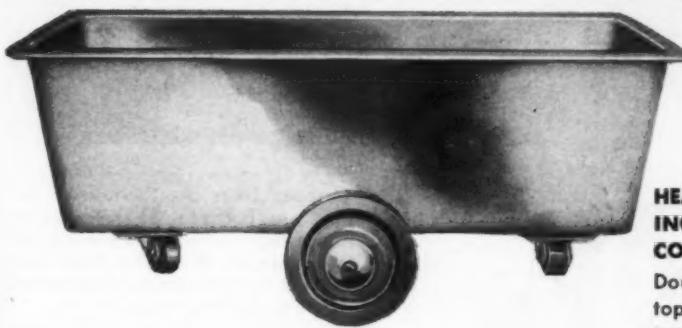
Manufacturers of fine seasonings and specialties for the Meat Packing Industry.

AROMIX
CORPORATION
FINE FOOD SEASONINGS
REG. U.S. PAT. OFF.
CO. OF THE MEAT PACKING INDUSTRY

AROMIX
CORPORATION
612-614 West Lake Street
CHICAGO 6, ILLINOIS

Employees like this easy-to-handle aluminum equipment

Light-in-weight Wear-Ever aluminum equipment brings cheers from the men who work with it, for it means less fatigue. It brings cheers, too, from those responsible for efficiency and operating costs. For the super-tough alloy from which Wear-Ever aluminum food equipment is made resists gouging and denting—gives many extra years of hard service. Mail the coupon below for full information on Wear-Ever Aluminum food plant equipment. The Aluminum Cooking Utensil Co., Wear-Ever Bldg., New Kensington, Pa.



FOOD TRUCKS

Strong aluminum body. 14 cu. ft. capacity. Continuous welds eliminate cracks and crevices. St. John Neotread wheels.

HEAVY DUTY INGREDIENT CONTAINERS

Double-thick tops and bottoms. Beveled edges. 15 sizes from 8 to 200 qts.



The Aluminum Cooking Utensil Co.
408 Wear-Ever Bldg., New Kensington, Pa.

Please send me further information about your

Tubs
 Ingredient Containers

Pails

Food Trucks
Complete Line

NAME _____

FIRM _____

ADDRESS _____

CITY _____ STATE _____

WEAR-EVER



Now The Packers Sell the Meat!

Marathon's WALLET-PAK

Convenience for retailers and consumers

It's a new era of meat packaging for packers, meat exchanges, food drive boats, butchers and meat markets. WALLET-PAK offers plus values to merchandisers, handling and convenience to consumers.



• **ACCLAIMED BY RETAILERS!**
WALLET-PAK means better displays . . . easier, more sanitary handling. It eliminates sorting and weighing while customers wait. It makes the perfect "salesman" for processed meat products because it shows what's inside, adds the quality look to the product it brand-identifies. WALLET-PAK will increase retail meat counter turnover.

• **PRAISED BY CONSUMERS!**
Consumers get an immediate impression of purity and quality, of appetizing "good looks." The

shopper likes the "window" feature, too, because she sees what she is buying. And your customers will find meats in WALLET-PAK easy to store in refrigerators because of the space-saving shape.

• **And For The Packer . . .** brand identity at point-of-sale, greater product protection, faster production!

WALLET-PAK joins KARTRIDG-PAK as a Marathon Contribution to Better Meat Packaging!

★
Marathon's representatives will demonstrate test packages without obligation. For further information write to Marathon Corporation, Menasha, Wisconsin.

MARATHON

Protective Packaging FOR AMERICA'S FINEST FOODS

to four for plants with 500 to 799 lockers, and four to seven for plants with 800 lockers and over.

Rates for livestock slaughtering varied considerably. The average cost of slaughtering cattle was \$4.24 per head, and ranged from \$2.39 in Minnesota to \$7.37 in Virginia and Maryland. It was said that the high charge in the East and South was due to the large number of associations taking the hide as payment for slaughtering fees. Some associations kept tongues, hearts and livers also as slaughtering fees. Hog slaughter charges averaged \$2.46 per head, being \$2 per head in the north central states and \$3.30 in the southern and eastern states. Associations that charged on a live weight basis averaged \$2.20 per head and associations that charged on a dressed weight basis averaged \$2.89 per head when their charges were converted to a per head charge. The average charge for slaughtering cattle on a dressed weight basis was \$1.11 per cwt. Hog charges on a dressed basis averaged \$1.05 per cwt.

Locker rental rates averaged \$13.19 per year, with Minnesota associations charging a low of \$10.73 and Virginia and Maryland, a high of \$14.91.

Approximately 97 per cent of the cattle and 99 per cent of the hogs slaughtered by the associations were obtained direct from farmers.

FTC RULES ON CASING ADS

Further representations that wieners, sausage or other meat products encased in natural casings are superior nutritionally and in keeping qualities to those made with cellulose have been prohibited by the Federal Trade Commission in an order directed to the Oppenheimer Casing Co., the Natural Casing Institute, Inc., and the Charles Silver & Co. advertising agency.

The order prohibits the dissemination of any advertisement which represents that meat products having natural casings contain or retain more juices, flavor, protein or vitamin B, than those produced by the use of cellulose casings, either when offered for sale at the packinghouse or when prepared for consumption. All of the commissioners concurred in the order.

SUPERVISORY TRAINING

Proper training of supervisors can be a controlling factor in the progress of a company, according to executives who cooperated with the policyholders service bureau of the Metropolitan Life Insurance Co. in gathering case material on supervisory training. This material has just been published in "Supervisory Training: Case Studies," to provide executives with actual examples of how other companies train their supervisors, so that they may have a means of comparing their own practices with those

Brander Meat Modernizes and Expands

EMPLOYEES in the cattle bleeding and head removal area at the Brander Meat Co., Portland, Ore., work on a metal grill which is set about 2½ in. above the floor level in this section. The arrangement provides better footing for the butcher and cleaner working conditions.

This is only one of a number of changes made in the Brander plant recently. Expansion has been facilitated by the design of the original plant

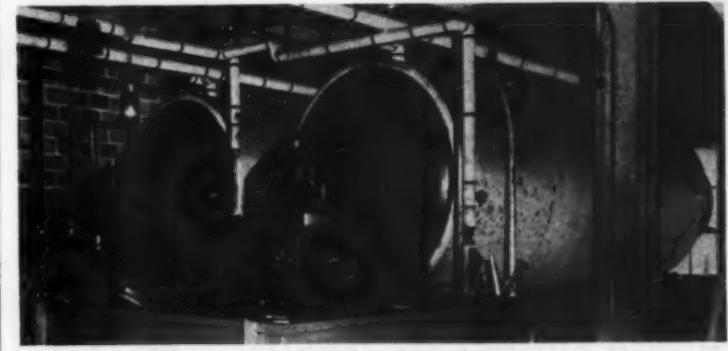


which included an L-shaped loading dock and a semi-detached office building. With the loading dock on the front and one side of the plant it has been possible to add coolers and killing departments without disturbance of orderly product flow.

New facilities include an 800-head per week hog killing department, two beef beds, a 150-hog chill room, a 160-head cattle chill room, a 400-head hog holding cooler, a 290-head beef sales cooler and a two-melter inedible rendering department. The coolers are insulated with redwood bark and refrigerated with Carrier units.

Enlargement of its kill made it desirable to freeze and accumulate glands. A 22-ft. portable freezer, made by the Beall Pipe & Tank Co. of Portland was selected and has performed satisfactorily (see photo). Glands are spread on trays before they are placed in the unit.

Officials of the firm are William G. Ding, president; J. Earl Flick, vice president and general manager, and R. D. Lomax, secretary.



used in successful training programs.

Executives may obtain a copy by writing to the policyholders service bureau,

Metropolitan Life Insurance Co., 1 Madison ave., New York 10, on their business letterhead.

Sawyer's

PROTECTIVE APRONS



STYLE G-58

Frog Brand
(Oiled)
33" wide
45" long
Yellow only



STYLE 576

Lighthouse Brand
(Neoprene)
33" wide
45" long
Yellow only

for men who treat 'em rough

Here are two long-wearing industrial aprons . . . G-58, oiled . . . and 576, made of tough, flexible NEOPRENE * . . . both reinforced where extra strength is needed . . . both specifically designed to give greater protection to workers in all types of jobs.

Sawyer's Lighthouse brand NEOPRENE aprons are 100% waterproof . . . and they are *not affected* by gasoline, kerosene, vegetable oils, or greases.

Sawyer aprons are laboratory tested and actual use in industry has proved that they outlast ordinary aprons by a worthwhile, money-saving margin.

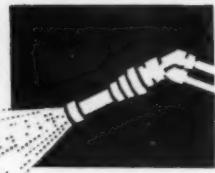
*T.M. of E. I. duPont de Nemours & Co.

The H. M. SAWYER & SON COMPANY

Cambridge, Massachusetts

The Oakite

Steam Gun . . .



Tops In Cleaning Speed

YOU'RE missing plenty if you haven't seen the Oakite Steam-Detergent Gun remove grease and grime from floors, vats, tables and the like.

For here is a scientifically designed piece of equipment that brings into play both pressure *and* heat to step up the potency of the cleaning solution. The Oakite Gun handles nicely. Needs no pump, motor or injector. Price is extremely low. Standard model costs \$21.00 . . . slightly higher in Canada and West of the Rockies. Oakite Products, Inc., 20 A Thames St., New York 6, N. Y.

OAKITE

REG. U. S. PAT. OFF.
INDUSTRIAL CLEANING MATERIALS • METHODS • SERVICE



Technical Service Representatives Located in
Principal Cities of United States and Canada

SOLVAY nitrite of soda

TRADE MARK REG. U. S. PAT. OFF.

SOLVAY SALES DIVISION
ALLIED CHEMICAL AND DYE CORPORATION
40 RECTOR STREET, NEW YORK 6, N. Y.

Inspected Meat Production Continues Slow Decline for Second Week in Row

MEAT production under federal inspection for the week ended July 30 totaled 271,000,000 lbs., according to the U. S. Department of Agriculture. Slaughter of all species was down from the previous week. Total production was 4 per cent below the 283,000,000 lbs. a week earlier, but 14 per cent above the 238,000,000 lbs. produced in the same week last year.

Cattle slaughter of 261,000 head was 3 per cent below the 270,000 in the week

000, and 17,400,000 lbs., respectively.

Hog slaughter of 720,000 head was 6 per cent below 764,000 a week before, but 19 per cent above 606,000 for the same week in 1948. Production of pork was 112,000,000 lbs., compared with 118,000,000 in the week of July 23 and 94,000,000 last year. Lard production was 29,700,000 lbs., compared with 31,500,000 a week earlier, and 24,400,000 last year.

Sheep and lamb slaughter was 232,-

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended July 30, 1949—with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	mil. lb.						
July 30, 1949	261	134.4	118	14.8	720	112.3	232	0.5	271.0	
July 23, 1949	270	139.3	120	16.0	764	118.4	238	0.8	283.5	
July 31, 1948	241	115.1	131	17.4	606	93.7	271	11.5	237.7	

Week Ended	AVERAGE WEIGHTS (LB.)						LARD PROD.			
	Cattle	Calves	Hogs	Sheep & lambs	Per 100 lbs.	Total	Per 100 lbs.	Total	Per 100 lbs.	Total
July 23, 1949	953	515	238	131	280	156	89	41	14.8	29.7
July 16, 1949	956	516	225	124	280	155	88	41	14.7	31.5
July 31, 1948	920	478	237	133	278	155	91	42	14.5	24.4

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

of July 23, but 8 per cent above 241,000 for the corresponding week last year. Beef production was 134,000,000 lbs., compared with 139,000,000 lbs. a week earlier and 115,000,000 lbs. a year ago.

Calf slaughter was 113,000 head, compared with 129,000 in the previous week and 131,000 last year. Output of inspected veal for the three weeks under comparison totaled 14,800,000, 16,000,-

000 head, compared with 238,000 head in the previous week and 271,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 9,500,000, 9,800,000 and 11,500,000 lbs., respectively.

The table above shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter.

LIGHT AND MEDIUM WEIGHT HOGS CUT POORER THIS WEEK

(Chicago costs and credits, first three days of week.)

The prices of live hogs strengthened this week, with average increases of from 66c to 72c for the three weights. Pork product values were generally higher, but advances for product from the two lighter weights were not proportionate to the increased hog costs.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—						
Value			Value			Value						
Pct. live wt. per lb. alive	Price cwt. yield	per cwt. fin.	Pct. live wt. per lb. alive	Price cwt. yield	per cwt. fin.	Pct. live wt. per lb. alive	Price cwt. yield	per cwt. fin.				
Skinned hams	12.4	53.2	\$ 6.60	9.62	12.4	53.2	\$ 6.60	9.41				
Picnics	5.5	33.8	1.80	2.74	5.3	32.8	1.74	2.53				
Boston butts	4.2	40.8	1.72	2.48	4.0	40.2	1.61	2.63				
Legs (blown in)	9.9	51.7	5.12	7.55	9.9	49.9	4.31	6.24				
Bellies, U. P.	10.9	31.7	5.46	5.04	9.3	31.6	2.04	4.27				
Bellies, D. S.	—	—	—	—	2.1	23.5	.49	.71				
Fat backs	—	—	—	—	3.1	9.4	.42	.65				
Plates and jowls	2.9	12.4	.36	.52	3.0	12.4	.37	.52				
Raw leaf	2.2	11.7	.26	.37	2.1	11.7	.25	.36				
P. S. lard, read. wt. 13.7	1.70	2.61	12.1	13.1	1.59	2.27	10.2	13.1				
Spareribs	1.6	39.4	.63	.91	1.6	24.3	.39	.55				
Regular trimmings	3.2	18.3	.59	.86	2.0	18.3	.54	.79				
Feet, Tails, etc.	2.0	10.0	.20	.29	2.0	10.0	.20	.28				
Offal, misc.	—	—	.60	.87	—	—	.60	.85				
Total Yield & Value	68.5	—	\$23.19	\$35.86	69.5	—	\$21.02	\$31.54	70.3	—	\$20.14	\$28.57
Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive				
Cost of hogs	\$22.92	—	\$22.88	—	\$22.46	—	\$22.48	—				
Condemnation loss	.11	Per cwt. yield	.11	Per cwt. yield	.11	Per cwt. yield	.11	Per cwt. yield				
Handling and overhead	1.10	—	.96	—	.86	—	.86	—				
TOTAL COST PER CWT.	\$24.13	\$35.23	\$23.95	\$34.46	\$23.48	\$33.23	\$23.48	\$35.27				
TOTAL VALUE	23.19	33.86	21.92	31.54	20.14	28.57	20.14	31.54				
Cutting margin	—	\$.94	—	1.37	—	2.03	—	2.92	—	3.29	—	4.66
Margin last week	—	.81	—	1.19	—	1.75	—	2.52	—	3.31	—	4.70

AMI PROVISION STOCKS

Packers reported to the American Meat Institute that the out-of-storage movement of pork meats during the last half of July totaled 28,200,000 lbs., which was 6,500,000 lbs. larger than the withdrawal during the first half of the month. Stocks were reduced from 328,400,000 lbs. at midmonth to 300,200,000 lbs. on July 30. Current stocks were 107,500,000 lbs. less than 407,700,000 lbs. held on July 31, 1948 and 172,700,000 lbs. under the 1939-41 average of 472,900,000 lbs.

There was only a one per cent decline in lard and rendered pork fat inventories during the last two July weeks, as stocks declined 1,100,000 lbs. to 96,200,000 lbs. on July 30. Holdings were considerably under year ago and average stocks, however—by 82,300,000 lbs. and 76,700,000 lbs., respectively.

Provision stocks as of July 30, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows July 30 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	July 30 stocks as Percentages of Inventories on	
	July 1949	July 1939-41 av.
BELLIES		
Cured, D. S.	96	56
Cured, S. P. and D. C.	95	59
Frozen-for-cure, D. S.	87	13
Frozen-for-cure, S. P. and D. C.	80	66
Total bellies	96	72
HAMS		
Cured, S. P. regular	117	93
Cured, S. P. skinned	95	78
Frozen-for-cure, regular	100	23
Frozen-for-cure, skinned	74	36
Total hams	90	62
PICNICS		
Cured, S. P.	89	58
Frozen-for-cure	79	50
Total picnics	84	59
FAT BACKS, D. S. CURED		
93	90	52
OTHER CURED & FROZEN		
Cured, D. S.	91	126
Cured, S. P.	95	103
Frozen-for-cure, D. S.	91	114
Frozen-for-cure, S. P.	97	76
Total other	96	99
BARRELED PORK		
91	77	15
TOT. D. S. CURED ITEMS		
96	65	11
TOT. FROZ. FOR D. S. CURE		
90	35	10
TOT. S. P. & D. C. FROZEN		
81	60	18
TOTAL CURED AND FROZEN		
90	73	50
FRESH FROZEN		
Loins, shoulders, butts and sparerib	94	80
All other	102	138
Total	99	108
TOT. ALL PORK MEATS		
91	74	63
RENDERED PORK FAT		
103	79	—
LARD		
90	53	54

*Included with lard.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended July 30:

Week	Previous July 30 week	Cor. wk. 1948
Cured meats, pounds	10,504,000	19,795,000
Fresh meats, pounds	41,511,000	37,818,000
Lard, pounds	3,251,000	4,810,000
		4,276,000

CHICAGO PROVISION STOCKS

Lard stocks held in Chicago on July 30, 1949 totaled 59,475,958 lbs., which was 1,106,820 lbs. under July 15 stocks and 3,939,692 lbs. below June 30 holdings. This out-of-storage movement in July compared with a decline of 17,847,131 lbs. a month earlier and an increase of 2,773,655 lbs. which took place during July 1948.

Meat holdings dropped 5,259,276 lbs. during July, with inventories reduced from 42,934,412 lbs. on June 30 to 37,675,136 lbs. at the end of July. On July 30, 1948 meat stocks totaled 63,241,074 lbs., or 25,565,938 lbs. more than current holdings.

	July 30, 49, lbs.	June 30, 49, lbs.	July 30, 48, lbs.
All brd. pork (brls.)	1,048	777	827
P. S. lard (a)	51,227,028	54,144,568	82,309,933
P. S. lard (b)	3,375,000	5,681,000	228,000
Dry rendered lard (a)	535,000	474,671	2,594,854
Dry rendered lard (b)	240,000	240,000	...
Other lard	40,918,930	2,875,411	13,233,420
TOTAL LARD	59,475,958	63,415,650	98,366,207
D. S. cl. bellies (contract)	39,100	184,200	868,300
D. S. cl. bellies (other)	5,050,318	5,606,873	11,811,148
TOTAL D. S. CL	5,489,418	5,791,073	12,679,448
BELLIES	5,080,418	5,791,073	12,679,448
D. S. rib bellies	11,729,853	12,776,141	20,106,105
D. S. fat backs	1,457,010	1,552,485	2,635,835
S. P. regular hams	755,000	736,635	1,243,926
S. P. skinned hams	7,142,248	10,607,936	10,317,938
S. P. bellies	11,729,853	12,776,141	20,106,105
S. P. picnics, S. P.	2,768,988	3,356,054	3,831,041
Boston shoulders	8,732,619	8,114,088	12,426,181
TOTAL ALL MEATS	37,675,136	42,934,412	63,241,074
(a) Made since Oct. 1, 1948.			
(b) Made previous to Oct. 1, 1948.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

GREATER FEED SUPPLIES TO HIKE EUROPE'S MEAT OUTPUT

Improved world meat supplies should be realized in 1949 due to the mild winter in Europe which resulted in a great saving of livestock feed, the United Nations' Food and Agriculture Organization has reported. Feed supplies in Europe are more plentiful than at any time since the war and if the weather remains normal, there will be an expansion in livestock numbers and meat production in European countries. Last year, according to the report, European meat production was 62 per cent of the prewar level, while that of North America was 135 per cent of the prewar average.

Despite the optimistic 1949 outlook, the F.A.O. reported major meat exporters in 1948 shipped 16 per cent less meat than they did in 1947. The United States and Argentina reported the greatest declines in exports. The United Kingdom, the heaviest meat importer, felt the effects most severely. The major meat exporters are Argentina, New Zealand, Australia, Canada, Uruguay, the United States, Denmark and Brazil.

READ THE NP DAILY SHEET

There is no substitute for knowing! Only when you know the market can you sell or buy intelligently. Subscribe to **THE NATIONAL PROVISIONER DAILY MARKET SERVICE**.

Future Meat Supply Factors

(Continued from page 22)

of beef and veal as it was in the past.

In view of the comparatively well-maintained productivity of the cattle industry throughout the recent down-swing in numbers the factors discussed here seem to indicate no more than a moderate further decrease in output of beef and veal to be followed by an increase later. Any new radical up- or down-trend in numbers, not now foreseen, would of course change this prospect. Annual output of beef and veal during the next few years will remain well below that of 1945-47, since the production of those latter years included the slaughter of many cattle out of inventories. Except for this difference the output in the period ahead is likely to compare favorably with past levels.

INCREASE MEAT PRICES

The Argentine economy ministry has announced that meat packers will receive a 38.6 per cent increase for the best grade of export meat under the terms of the British-Argentine trade pact which was signed June 27. The numerous new meat prices announced will be retroactive to March 31 and will result in the British paying an average of about 44 per cent more for meat received from Argentina. The premium prices being offered for high-type beef are aimed at increasing production of quality cattle.

The *BEST* in SMOKEHOUSE EQUIPMENT

- ✓ UNIFORM TEMPERATURE
- ✓ SPEED IN OPERATION
- ✓ MINIMUM SHRINK
- ✓ MINIMUM CASING BREAKAGE
- ✓ LOW OPERATING COSTS
- ✓ SIMPLICITY OF DESIGN
- ✓ EASY MAINTENANCE
- ✓ EASY CLEANING

JULIAN
Engineering Company

319 W. HURON ST., CHICAGO 10, ILL.



Partial List of Users of Julian Smokehouses

NAME	No. of Houses	NAME	No. of Houses
American Packing & Provision Company	2	The Wm. Schluderberg-T. J. Kurde Co.	3
Hunter Packing Company	6	Slotkowski Sausage Company	3
Jones Dairy Farm	1	Smithfield Packing Company	5
E. Kahn's Sons Company	8	Tennessee Packing Company	1
Kerber Packing Company	1	Tobin Packing Company	4
Lykes Brothers	2	Trunz, Inc.	8
George H. Meyer Sons	3	Valleydale Meat Packers	2
Nauhoff Brothers	5	Vienna Sausage Mfg. Company	5

**Canada to Export About
200,000 Feeder Cattle
to U. S. in 1949: USDA**

Exports of feeder and slaughter cattle, including calves, from Canada to the United States for the first six months of this year were at a moderate rate when compared with the 1936-40 average, the Office of Foreign Agricultural Relations of the USDA has announced in a report based on Canadian sources of information. Through June 29, 1949, these exports totaled 103,690 head, compared with the average for a similar period in 1936-40 of 119,791 head. No exports of these classes were made in the first half of 1948 as the Canadian wartime embargo was not lifted until August 16, 1948.

As indicated by the December 1, 1948 estimate of Canadian cattle numbers, the large volume of exports of cattle in the last 20 weeks of 1948 and the relatively high level of domestic meat consumption cut materially into cattle reserves. The slowing up of exports to the United States in the January-June period of this year was further evidence of depletion in herds. Canadian cattle numbers, according to the December 1 summary, were 7.7 per cent below a year earlier, continuing the downward trend which started in June 1945.

Further analysis also indicates that in four out of seven years, 1936-42, the January-June exports exceeded those of the last half of the year. Only in 1938 and 1941 did July-December exports materially exceed those of the first six months. On December 1, 1940 there were 8,316,000 head of cattle in Canada, which is slightly above the level of 8,251,000 head reported on December 1, 1948. In 1941 cattle exports to the United States totaled 223,000 head, of which only 88,000 were exported in the months January-June. Allowing for some increase in domestic requirements in Canada in 1949 over that in 1941, it is unlikely that Canada will export much in excess of 100,000 head in the last half of 1949, bringing the total for the year to around 200,000 head. Exports will depend, of course, upon the extent to which Canadian farmers will reduce inventories.

INVESTIGATE HOG LOSSES

Representatives of the Bureau of Animal Industry are investigating the reports of heavier-than-usual hog losses in Iowa, Nebraska and Minnesota and attempting to determine cause of the losses. They are conferring with state veterinarians and hog cholera serum manufacturers.

LIVESTOCK CAR LOADINGS

A total of 8,353 cars was loaded with livestock during the week ended July 23, 1949, according to the Association of American Railroads. This was a decrease of 1,071 cars from the same week a year earlier, and a decrease of 4,061 cars from the week in 1947.

ASMUS BROTHERS, INC.

SPICE IMPORTERS



For every type of

SAUSAGE or MEAT LOAF

we offer the perfect

ASMUS BROTHERS

SPICES and SEASONINGS

... packaged or bulk.



ASMUS BROS. spices and seasonings are expertly
blended from freshly ground spices and always
add a FRESH SPICE flavor to your products.

Write
or
Phone

ASMUS BROS., INC.

523 EAST CONGRESS ST., DETROIT 26, MICH.
SPICE IMPORTERS AND GRINDERS

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.



U. S. Inspected MEATS ONLY

B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

[Bull Meat]

- Beef Clods
- Beef Trimmings
- Boneless Butts
- Shank Meat
- Beef Tenderloins
- K Butts
- Boneless Chucks
- Boneless Beef Rounds
- Insides and Outsides and Knuckles
- Short Cut Boneless Strip Loins
- Beef Rolls
- Boneless Barbecue Round

Look for the Cost Control Sign
on all Barrels and Cartons

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

Aug. 3, 1949

per lb.

Native steers—	
Choice, 600/800.....	42 1/2 @43
Good, 500/700.....	43 @43 1/2
Good, 700/900.....	40 @42
Commercial, 500/700.....	39 @40
Utility, 400/600.....	32 @36
Commercial cows, 500/800, 30% @31	
Can. & Cut, cows, north, 350/500.....	27 1/2
Bologna bulls, north, 600/800.....	31 1/2

STEER BEEF CUTS

500/700-lb. Carcasses

(l.c.l. prices)

Choice:	
Hinds & ribs.....	53 @55
Hindquarters.....	53 @55
Rounds.....	56 @52
Loins, trimmed.....	54 @76
Loins & ribs (sets).....	63 @66
Sirloins.....	77 @80
Forequarters.....	33 @34
Backs.....	38 @40
Chucks, square cut.....	36 @38
Ribs.....	54 @57
Briskets.....	29 @32

Good:

Hinds & ribs.....	52 @54
Hindquarters.....	51 @54
Rounds.....	56 @52
Loins, trimmed.....	54 @76
Loins & ribs (sets).....	63 @66
Sirloins.....	77 @80
Forequarters.....	33 @34
Backs.....	37 @39
Chucks, square cut.....	36 @38
Ribs.....	48 @52
Briskets.....	29 @32
Navels.....	13 @18
Pits.....	29 @32
Hind shanks.....	24
Fore shanks.....	27
Bull tenderloins, 5 up.....	91 @96
Cow tenderloins, 5 up.....	91 @96

BEF PRODUCTS

(l.c.l. prices)

Tongues, selected, 3/8 up, fresh or froz.....	33 @34
Tongues, house run, fresh or froz.....	25 @28
Beef brains.....	3 1/2 @7
Beef hearts.....	21 @22
Livers, selected.....	51
Livers, regular.....	45 @47
Tripe, scalded.....	6 @6 1/4
Tripe, cooked.....	8
Kidneys.....	18 @19
Lips, scalded.....	7 @7 1/2
Lips, unscalded.....	64 @7
Lungs.....	54 @5 1/2
Meats.....	3 1/2 @5 1/2
Udders.....	4%

BEEF HAM SETS

(l.c.l. prices)

Knuckles.....	44 @46
Insides.....	45 @47
Outsides.....	43 @45

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned.....	36 @27
Veal breads, under 6 oz.....	37
6 to 12 oz.....	88
12 oz. up.....	89
Calf tongues.....	25
Lamb fries.....	85
Ox tails, under 1/2 lb.....	10
Over 1/2 lb.....	19 @20

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped.....	58 @61
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped.....	62 @65
Hams, skinned, 16/18 lbs., wrapped.....	57 @59 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped.....	61 @64
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped.....	44 1/2 @46
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped.....	41 @44
Bacon, No. 1 sliced, 1-lb. open-faced layers.....	53 @54

CALF & VEAL-HIDE OFF

(l.c.l. prices)

Carcass.....	
Choice, 80/130.....	41 @43
Choice, 130/170.....	37 @42
Good, 80/130.....	39 @42
Good, 130/170.....	35 @38
Commercial, 80/130.....	37 @40
Commercial, 130/170.....	34 @37
Utility, all weights.....	32 @35

CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50.....	49 @52
Good, 40/50.....	48 @50
Commercial, all weights.....	44 @48

CARCASS MUTTON

(l.c.l. prices)

Good, 70 down.....	22 @23
Commercial, 70 down.....	21 @22
Utility, 70 down.....	20 @21

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.....	54 1/2
Pork loins, regular, under 12 lbs.....	53 @54
Pork loins, boneless.....	58 @59
Shoulders, skinned, bone in, under 16 lbs.....	37 1/2 @38 1/2
Pork trim, reg. 50% lean.....	19 @20 1/2
Pork trim, spec. 85% lean.....	37 @38
Pork trim, ex. 95% lean.....	48 @49
Pork cheek meat, trimd.....	34
Pork tongue.....	18 1/2
Bull meat, boned.....	40 @40 1/2
Bon. 's cow meat, f.c. C. 38% @38	
Cow chucka, boneless.....	40 @40 1/2
Beef trimmings.....	28 @30 1/2
Beef cheek & head meat, trimd.....	30 @31
Shank meat.....	44 @45
Veal trimmings, bon'd.....	39

SAUSAGE MATERIALS

(FRESH)

(l.c.l. prices)

Pork trim, reg. 50% lean.....	19 @20 1/2
Pork trim, spec. 85% lean.....	37 @38
Pork cheek meat, trimd.....	34
Pork tongue.....	18 1/2
Bull meat, boned.....	40 @40 1/2
Bon. 's cow meat, f.c. C. 38% @38	
Cow chucka, boneless.....	40 @40 1/2
Beef trimmings.....	28 @30 1/2
Beef cheek & head meat, trimd.....	30 @31
Shank meat.....	44 @45
Veal trimmings, bon'd.....	39

SAUSAGE CASINGS

(F.O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	40 @45
Domestic round, over 1 1/2 in., 140 pack.....	40 @45
Export rounds, wide, over 1 1/2 in.....	90 @95
Export rounds, medium, 1% to 1 1/2 in.....	65 @75
Export rounds, narrow, 1% in. under.....	90 @11.10
No. 1 weanlings, 24 in. up.....	12 1/2
No. 2 weanlings, 22 in. up.....	11 1/2
Middles, sewing, 3 1/2 @4	
2 in. in.....	1.15 @1.25
Middles, select, wide.....	1.15 @1.25
Middles, select, extra.....	1.24 @1.45
2 1/2 in. & up.....	2.00 @2.10
Beef bungs, export No. 1.....	21 @23
Beef bungs, domestic.....	13 @15
Dried or salted bladders, per piece:	
12-15 in. wide, fat.....	18 @20
10-12 in. wide, fat.....	9 @13
8-10 in. wide, fat.....	5 @6 1/2
Pork casings:	
Extra narrow, 20 mm. & dn.....	2.90
Narrow, medium, 20 1/2 mm. & dn.....	2.90 @3.00
Medium, 20 1/2 mm. & dn.....	1.65
Spec. medium, 25 1/2 mm. & dn.....	1.35 @1.40
Wide, 35 @43 mm. & dn.....	1.25 @1.30
Export bungs, 34 in. cut, 20.....	31 @31
Large prime bungs, 34 in. cut.....	18 @20
Medium prime bungs.....	11 1/2 @12 1/2
Small prime bungs.....	11 1/2 @12 1/2
Middles, per set, cap off.....	44 @49
Dry sausages:	
Cervelat, ch. hog bungs.....	83 @84
Thuringer.....	48 @83
Farmer.....	69 @69
Honey.....	69
B. C. Salami.....	76 @81
B. C. Salami, new con.....	48
Genoa style salami, ch.....	84 @85
Pepperoni.....	70
Mortadella, new condition.....	46
Cappicola (cooked).....	74
Italian style hams.....	74

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs.....	83 @84
Thuringer.....	48 @83
Farmer.....	69 @69
Honey.....	69
B. C. Salami.....	76 @81
B. C. Salami, new con.....	48
Genoa style salami, ch.....	84 @85
Pepperoni.....	70
Mortadella, new condition.....	46
Cappicola (cooked).....	74
Italian style hams.....	74

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings.....	41
Pork sausage, bulk.....	37
Frankfurters, sheep casings.....	48
Frankfurters, hog casings.....	45
Frankfurters, skinless.....	48
Bologna.....	39 @42
Salami, artificial casings.....	44 @44
Smoked bologna, hog bungs.....	44 @46
New Eng. lunch meat specialty.....	50 @62
Minced luncheon meat, ch.....	46 @49
Tongue and blood.....	39
Bone.....	29 1/2
Blood sausage.....	37 @55
Polish sausage, smoked.....	45 @55

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls. & f.o.b. Chicago.....	8.80
Salt peter, n. ton. f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.25
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs., only, paper sacked f.o.b. Chicago.....	

Per ton

Granulated.....	\$19.52
Medium.....	25.52
Rock, bulk, 40 ton cars, Detroit.....	10.74
Sugar—	
Raw, 96 basis, f.o.b. N. Y.:	
New Orleans.....	5.83
Standard gran., f.o.b. refiners (2%).....	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	

7.25

Dextrose, per cwt. in paper bags, Chicago.....	7.03
--	------

in paper bags, Chicago.....

SEEDS AND HERBS

(l.c.l. prices)

Unground Whole Saus.	
Caraway Seed.....	23 1/2 @27 1/2
Cominos seed.....	33 @39
Mustard sd., fcy.....	22
El. Amer.	19
Oregano, Chilean.....	26 @30
Oregano, Greek.....	22 @26
Coriander, Morocco, Natural No. 1.....	13 @15 1/2
Marjoram, French.....	45 @50
Sage Dalmatian, No. 1.....	31 @36 1/2

Ground Whole

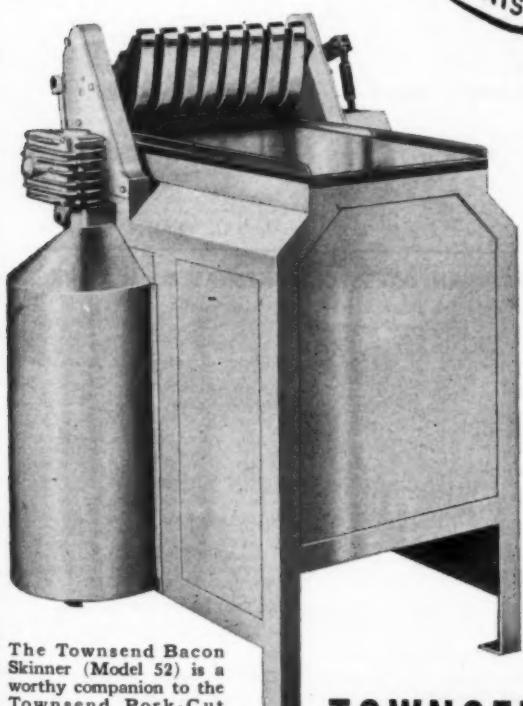
Whole

Ground

honored for increased yield

Over one thousand packing plants throughout the country are getting extra profit from every hog by using the skinning machines that Scotty Townsend represents—The Townsend Pork-Cut Skinner (Model 27) and the Townsend Bacon Skinner (Model 52).

The Townsend Bacon Skinner, pictured here, is designed to do one special job—skin bellies, fresh or smoked. Its greater speed means higher output per man-hour. Its closer trim means higher yield per belly. Both together mean a higher profit margin for your provision department—and your over-all operation.



The Townsend Bacon Skinner (Model 52) is a worthy companion to the Townsend Pork-Cut Skinner (Model 27) the versatile machine that reduces the cost of skinning any pork cut.

*TO YOU, GO OUR CONGRATULATIONS
FOR RECORD-BREAKING ECONOMY!*



TOWNSEND ENGINEERING COMPANY

315 East Second Street

Des Moines 9, Iowa

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, AUGUST 4, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.	4-6	34%	34%
8-10	51n	51n	8-10	33%	32%
10-12	51n	51n	10-12	26%	26%
12-14	51n	51n	12-14	25%	25%
14-16	51n	51n	8-up, No. 2's	25%	25%

BOILING HAMS

	Fresh or Frozen	S.P.	6-8	33%	34%
16-18	50n	50n	10-12	32%	32%
18-20	49n	49n	12-14	32%	33%
20-22	44 1/2n	44 1/2n	14-16	32%	33%
22-24	43	43n	16-18	30	31%
24-26	38%	38%	18-20	27%	29
25-30	35%	35%			
25-up, No. 2's	34%				

SKINNED HAMS

	Fresh or Frozen	S.P.	6-8	33%	34%
10-12	53 1/2n	53 1/2n	10-12	32 1/2%	32 1/2%
12-14	53 1/2n	53 1/2n	12-14	32 1/2%	32 1/2%
14-16	53 1/2n	53 1/2n	14-16	32 1/2%	32 1/2%
16-18	52 1/2n	52 1/2n	16-18	32 1/2%	32 1/2%
18-20	51 1/2n	51 1/2n	18-20	32 1/2%	32 1/2%
20-22	47	47n	20-22	30	31%
22-24	43	43n	20-25	27 1/2%	28
24-26	38%	38%	20-25	27 1/2%	28
25-30	35%	35%	20-25	35 1/2%	36
25-up, No. 2's	34%				

OTHER D.S. MEATS

	Fresh or Frozen	Cured	6-8	10 1/2	11 1/2
Regular plates...	14 1/2n	14 1/2n	10-12	10 1/2	12
Clear plates...	10n	10n	12-14	11	13
Square jowls... 16 @ 16 1/2n	16n	16n	14-16	11 1/2	14
Jowl butts... 13 1/2 @ 13 1/2n	13	13	16-18	11 1/2	14
Sales: 13,320,000 lbs.			18-20	11 1/2	14

LARD FUTURES PRICES

MONDAY, AUGUST 1, 1949

	Open	High	Low	Close
Sept. 12	12.85	12.50	12.80	12.80
Oct. 12	12.65	12.25	12.52%	12.52%
Nov. 11.42%	11.67 1/2	11.42 1/2	11.57%	11.57%
Dec. 11.42%	11.70	11.42%	11.57%	11.57%
Jan. 11.52%	11.65	11.52%	11.60n	

Sales: 13,320,000 lbs.

Open interest at close, Friday, July 29: Sept. 771, Oct. 299, Nov. 178 and Dec. 274 lots.

TUESDAY, AUGUST 2, 1949

	Sept. 12	12.73%	12.95	12.52%	12.82%
Oct. 12.70	12.80	12.35	12.47%	12.47%	
Nov. 11.80	11.80	11.50	11.60n		
Dec. 11.70	11.90	11.50	11.70n		
Jan. 11.50	11.90	11.50	11.67 1/2b		

Sales: 10,520,000 lbs.

Open interest at close Sat., July 30: Sept. 741, Oct. 289, Nov. 180 and Dec. 272; at close Monday, Aug. 1: Sept. 675, Oct. 282, Nov. 190, Dec. 268 and Jan. 2 lots.

WEDNESDAY, AUGUST 3, 1949

	Sept. 12	12.97 1/2	12.75	12.47%	12.47
Oct. 12.52%	12.65	12.27%	12.27%		
Nov. 11.70	11.70	11.25	11.30n		
Dec. 11.72%	11.80	11.30	11.30		
Jan. 11.50	11.80	11.30	11.50n		

Sales: 10,520,000 lbs.

Open interest at close Tuesday, Aug. 2: Sept. 619, Oct. 280, Nov. 205, Dec. 258 and Jan. 2 lots.

THURSDAY, AUGUST 4, 1949

	Sept. 12	12.45	12.70	12.42%	12.65
Oct. 12.27%	12.45	12.27%	12.27%		
Nov. 11.32%	11.40	11.20	11.40		
Dec. 11.40%	11.47 1/2	11.20	11.45b		
Jan. 11.30	11.40	11.20	11.30		

Sales: 6,520,000 lbs.

Open interest at close Wednesday, Aug. 3: Sept. 591, Oct. 306, Nov. 206, Dec. 261 and Jan. 2 lots.

FRIDAY, AUGUST 5, 1949

	Sept. 12	12.75	12.50	12.87%	12.65
Oct. 12.65	12.77%	12.52%	12.67%		
Nov. 11.55	11.70	11.40	11.52%		
Dec. 11.62%	11.85	11.55	11.70n		
Jan. 11.80	11.90	11.57 1/2	11.65b		

Sales: About 14,000,000 lbs.

Open interest at close Thursday, Aug. 4: Sept. 606, Oct. 308, Nov. 210, Dec. 259 and Jan. 3 lots.

WEEK'S LARD PRICES

P.R. Lard	P.S. Lard	Raw	Tierces	Loose	Leaf
July 30...	13.25n	12.75n	11.75n		
Aug. 1...	13.37 1/2n	13.00n	12.00n		
Aug. 2...	12.25n	12.25n	12.25n		
Aug. 3...	12.87 1/2n	13.00n	12.00n		
Aug. 4...	13.00n	13.00n	12.00n		
Aug. 5...	12.80n	12.50n	12.25n		

CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on July 1 in Canada were reported as follows:

	July 1*	June 1	July 1
1949	1949	1948	
lbs.	lbs.	lbs.	
Beef... 10,105,000	13,703,000	12,167,000	
Veal... 3,393,000	3,025,000	4,595,000	
Pork... 18,837,000	23,864,000	50,799,000	
Mutton & Lamb... 4,061,000	1,046,000	1,897,000	
Lard... 4,061,000	3,790,000	4,044,000	

*Preliminary.

May 1949 livestock slaughtered in Alabama, Florida and Georgia was reported as follows:

	May 1949	May 1948
Cattle* ...	34,447	44,483
Calves ...	11,370	15,076
Hogs ...	89,826	88,111
Sheep ...	188	355
Goats ...	84	171

*Includes calves at a few points.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Neutral, tierces, f.o.b. Chicago
Chgo.	10.25	16.50	17.25	17.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	10.25	16.50	17.25	17.25
Kettle rend., tierces, f.o.b. Chicago	10.25	16.50	17.25	17.25
Neutral, tierces, f.o.b. Chicago	10.25	16.50	17.25	17.25
Chicago ...	16.124	16.124	16.124	16.124
Standard Shortening... *N. & S. 18.00				
Hydrogenated Shortening N. & S.	20.75			
*Dfd.				

When writing to advertisers, please mention that you saw it in THE NATIONAL PROVISIONER.

When writing to advertisers, please mention that you saw it in THE NATIONAL PROVISIONER.

MARKET PRICES New York

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

Aug. 3, 1949

per lb.

City

Choice ... 43 1/2 6/48 1/4

Good ... 42 1/2 6/46 1/4

Commercial ... 39 1/2 6/43 1/4

Canner & cutter ... 28 1/2 6/35

Bologna bulls ... 35 1/2 6/36

Choice: 43 1/2 6/48 1/4

Good: 42 1/2 6/46 1/4

Hips, full, untrimmed: 50 1/2 6/52

Top sirloin: 50 1/2 6/44

Short loins, untrimmed: 50 1/2 6/44

Chucks, non-kosher: 50 1/2 6/44

Ribs, 30/40 lbs.: 50 1/2 6/44

Briskets: 50 1/2 6/43 1/2

Flanks: 15 1/2 6/17

Choice: 53 1/2 6/56

Good: 52 1/2 6/55

Hips, N. Y. flank off.: 52 1/2 6/53

Hips, full, untrimmed: 52 1/2 6/52

Top sirloin: 52 1/2 6/49

Short loins, untrimmed: 52 1/2 6/44

Chucks, non-kosher: 52 1/2 6/44

Ribs, 30/40 lbs.: 52 1/2 6/44

Briskets: 52 1/2 6/43 1/2

Flanks: 15 1/2 6/17

Choice: 53 1/2 6/56

Good: 52 1/2 6/55

Hips, N. Y. flank off.: 52 1/2 6/53

Hips, full, untrimmed: 52 1/2 6/52

Top sirloin: 52 1/2 6/49

Short loins, untrimmed: 52 1/2 6/44

Chucks, non-kosher: 52 1/2 6/44

Ribs, 30/40 lbs.: 52 1/2 6/44

Briskets: 52 1/2 6/43 1/2

Flanks: 15 1/2 6/17

Choice: 53 1/2 6/56

Good: 52 1/2 6/55

Hips, N. Y. flank off.: 52 1/2 6/53

Hips, full, untrimmed: 52 1/2 6/52

Top sirloin: 52 1/2 6/49

In Meat Products...

MILK SOLIDS
MAKES THE DIFFERENCE!

It's a highly nutritious FOOD—not a filler! That's why nonfat dry milk solids is widely used to add extra nutrition and taste appeal in many meat specialties. At the same time, it imparts extra delicious flavor, improves texture and creates an appetizing quality that wins consumer approval. In quality, and sales, milk solids makes the difference.

Here's a Proved Formula for
Delicious PICNIC LOAF

55 lbs. Beef Trimmings
10 lbs. Lean Pork Trimmings
35 lbs. Regular Pork Trimmings
12 lbs. Nonfat Dry Milk Solids
3 lbs. 4 ozs. Salt
2 lbs. 2 ozs. Cure 1 quart (formula Page 51 ADMI
3 lbs. Bulletin 804)
9 lbs. Fresh Onions
6 ozs. Pimentos (chopped)
1 oz. White Pepper
Fresh Garlic (chopped fine)

Grind beef and onions through a $\frac{1}{8}$ -inch plate also pork through same size plate.
Chop beef and sprinkle salt, cure, in which garlic has been mixed, shaved ice and nonfat dry milk solids gradually while chopping beef until beef is nearly fine enough. Then add lean pork and regular pork trimmings and pepper. Then add pimentos and run 3 or 4 revolutions. Place emulsion in pans for baking. Bake like any other loaf.

MILK SOLIDS
MAKES THE DIFFERENCE!

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago



This can't happen to sausage in
ARMOUR CASINGS!

Your sausage won't resist smoking because Armour Natural Casings have that even porosity that insures maximum smoke penetration—gives your sausage that good-tasting smoke flavor. The wide variety of uniform sizes and shapes will fit all of your needs.

ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois

LOOKING FOR NEW SAVINGS IN CARTON PACKAGING?

YOU CAN

Reduce packaging costs
Speed up your production
Save valuable floor space
Increase your overall profits

by using PETERS automatic and semi-automatic machines to set up and close your lard and shortening cartons.

Every day more plants are turning to this economical method and eliminating expensive hand labor.

Why not send us samples of the various cartons you are now using. We will gladly send you our recommendations.



**PETERS JUNIOR CARTON
FORMING & LINING MACHINE.**
Sets up 35-40 cartons per minute.
Requires one operator. Can be
made adjustable to set up several
carton sizes.



**PETERS JUNIOR CARTON
FOLDING & CLOSING MACHINE.**
Sets up 30-35 cartons per minute.
No operator required. Can be
made adjustable to close several
carton sizes.

PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, Ill.

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Thursday, August 4, 1949.

The market was definitely strong this week, and considerable trading was reported. One large soaper entered the market Tuesday afternoon, increasing his buying prices to the basis of 6½¢ on fancy tallow and 6¼¢ on choice white grease. Consumer interest and some dealer buying were in evidence on this basis. Prices advanced fully ¼@½¢, with some sales reported about midweek ¼¢ above large soaper levels, particularly on prime tallow, choice white grease and yellow grease. Some reports indicated offerings were on the light side following the flurry of buying.

The market was quiet Monday with only a few light and scattered sales reported. Several tanks of choice white grease sold in one quarter at 5½¢, delivered Chicago. Early trading on Tuesday was also light. A few tanks of fancy tallow sold at 6¢, delivered consuming points. Large soaper buying in the afternoon involved a sizable volume. In one quarter, several tanks of yellow grease sold at 4¾¢, delivered Chicago. Another sale included several tanks each of fancy tallow at 6½¢, prime at 6¼¢, special at 6¢, and yellow at 4¾¢, delivered Chicago. A few tanks each of choice white grease and fancy tallow sold at 6¼¢, special at 6¢, and yellow grease at 4¾¢. Another sale was reported involving a few tanks each of prime tallow at 6¾¢ and yellow grease at 4¾¢. Wednesday some sales came to light at ¼¢ higher levels. Several tanks of yellow grease sold at 5¢, another sale involved five tanks of choice white grease at 6½¢ and two tanks of yellow grease at 5¢, c.a.f. Chicago. The weekend market was firm, offerings and trading were light.

TALLOWS: Most grades were from ¼ to ½¢ higher than last week. Thursday edible tallow was quoted at 7@7½¢,

EASTERN FERTILIZER MARKET

New York, August 4, 1949

All by-product markets were firm due to increasing demand. Tankage sold at \$12.00 per unit of ammonia and blood at \$10.50 per unit, f.o.b. eastern points, and there were additional orders in the market but no offerings.

Dry rendered tankage sold at \$3.00 per unit with some sellers asking \$3.15, f.o.b. production points. Prices paid during the week established new high records for both dry and wet rendered tankage.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	10.50
Urea, dried, 46% protein	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	51.00
In 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia	12.00

Phosphates

Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags,	
per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit	.76

Dry Rendered Tankage

40/50% protein, unground,	
per unit of protein	\$ 3.00

nominal, in car lots, delivered consumer's plant; fancy at 6½¢; choice, 6¾¢ nominal; prime, 6¾@6½¢; special, 6¢; No. 1, 5½¢ nominal; No. 3, 4¾¢ nominal, and No. 2, 4¾¢ nominal.

GREASES: Further strength was registered. Choice white grease was quotable at 6½@6¾¢; A-white at 5½¢ nominal; B-white, 5¾¢ nominal; yellow, 4¾@5¢; house, 4¾¢ nominal; brown 50 acid, 4¢ nominal, and brown, 25 f.f.a., 4¾¢ nominal.

GREASE OILS: The market was very strong and active with good demand.

BY-PRODUCTS MARKETS

(Chicago, Thursday, August 4, 1949.)

Blood

	Unit
Unground, per unit of ammonia	*\$11.00@11.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	**\$13.00@13.50
High test	** 12.50@13.00
Liquid stick tank cars	3.75

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scrap, bulk	\$160.00
55% meat scrap, bulk	176.00
50% feeding tankage, with bone, bulk	125.00
60% digester tankage, bulk	150.00
80% blood meal, bagged	185.00
55% BPL special steamed bone meal, bagged	90.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	.65.50
Bone tankage, unground, per ton	.37.50@40.00
Hoof meal, per unit ammonia	.97.75

Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.90@3.00
Expeller	* 2.80@3.00

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$.15.00@2.00
Hide trimmings (green, salted)	1.00
Sinew and pizales (green, salted)	1.00
	Per ton
Cattle jaws, skulls and knuckles	\$.65.00
Pig skin scrapes and trim, per lb.	4½@4%

Animal Hair

Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	\$55.00@57.50
Cattle switches	4½@5n
Winter processed, gray, lb.	13n
Summer processed, gray, lb.	7 @ 8n

*Quoted delivered basis.

**Quoted f.o.b. basis.

Advances of ¼¢ were reported on all grades. No. 1 lard oil was quoted Thursday at 11½¢, packaged in drums, l.c.l., f.o.b. Chicago. Prime tallow was quoted at 14½¢, and acidless tallow at 12¢.

NEATSFOOT OILS: Further strength and advances in prices were reported in the market this week. Buying interest was very good domestically, and capacity production continued. Pure neatsfoot oil was quoted Thursday at 22¢, basis drums, l.c.l., f.o.b. Chicago; 20-degree at 28¢, and 15-degree at 29¢, all 2¢ higher than last week.

Kurly Kate

METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

KURLY KATE CORPORATION
2215 S. MICHIGAN AVE. CHICAGO 16, ILL.

GUARANTEE
Send for a trial order
Satisfaction fully guaranteed

ORDER FROM YOUR
JOBBER OR WRITE DIRECT



VEGETABLE OILS

Thursday, August 4, 1949.

The market in crude vegetable oils was in an unsettled position this week following the recent advances on all descriptions. Reports indicated difficulty was encountered in getting buyers and sellers together, because of the rapid advances in bid prices. A shortage in several oils was a contributing factor, also, and demand was generally good. Trading was of fair dimensions. Scarcity of offerings further confused the market which in most part was from $\frac{1}{2}$ to $\frac{1}{4}$ higher.

SOYBEAN OIL: Offerings on old crop soybean oil were very light this week, and supplies were inadequate to meet demands. Prices on old crop were strong, while new crop material was reportedly about steady. Trading for August and

VEGETABLE OILS

	Crude cottonseed oil, carlots, f.o.b. mills	13 $\frac{1}{2}$ pd
Valley	13 $\frac{1}{2}$ n	
Southeast	13 $\frac{1}{2}$ n	
Tex	13 $\frac{1}{2}$ pd	
Soybean oil, in tanks, f.o.b. mills		
Midwest	11 $\frac{1}{2}$ @ 11 $\frac{1}{2}$ pd	
Corn oil, in tanks, f.o.b. mills	13	
Coconut oil, Pacific Coast	14 $\frac{1}{2}$ @ 14 $\frac{1}{2}$ pd	
Peanut oil, f.o.b. Southern points	16 $\frac{1}{2}$ pd	
Cottonseed foots		
Midwest and West Coast	2 $\frac{1}{2}$ n	
East	2 $\frac{1}{2}$ n	

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	28

September was reported at 11 $\frac{1}{2}$ @ 11 $\frac{1}{2}$ c, while some sellers were holding out for 11 $\frac{1}{2}$ c. Interest at the latter level was nil, and some question raised if this level would be realized. October oil traded at 11c, and October-December was available at 10 $\frac{1}{2}$ c. The quoted price Thursday was 11 $\frac{1}{2}$ c bid and 11 $\frac{1}{2}$ c asked, about steady.

CORN OIL: The market advanced about $\frac{1}{4}$ c this week in line with the increases on other oils. Some trading for spot was reported at 12 $\frac{1}{2}$ and 12 $\frac{1}{2}$ c early in the week. Later trading was reported at 13c, firm. Thursday's quotation was 13c nominal, up $\frac{1}{2}$ c from last week.

COCONUT OIL: Product for immediate shipment was quoted at 14 $\frac{1}{2}$ @ 15c. August delivery was reported at 14 $\frac{1}{2}$ c. There was light and scattered trading during the week. Scattered shipments for September were available at 14c, while product for October was obtainable at 12 $\frac{1}{2}$ c, according to reports. The quoted price Thursday was 14 $\frac{1}{2}$ @ 15c, about steady with last week.

PEANUT OIL: A scarcity of product influenced a strong market. Trading was at a standstill in general. The market was in a tight position with spot shipments quoted at 16 $\frac{1}{2}$ @ 17c Thursday, up 1 $\frac{1}{2}$ and 2c from last week.

COTTONSEED OIL: The market on crude cottonseed oil continued its upswing this week and was in a firm position by weekend. Trading was reportedly active. Sales came to light early in

the Valley at 12 $\frac{1}{2}$ c, later at 12 $\frac{1}{2}$ c, and by weekend sold at 13 $\frac{1}{2}$ c. Texas also sold higher by the end of the week with reports of trading at 13 $\frac{1}{2}$ c. The quotation Thursday on Valley was 13 $\frac{1}{2}$ c paid; Southeast, 13 $\frac{1}{2}$ c nominal, and Texas, 13 $\frac{1}{2}$ c paid, representing increases over last week of $\frac{1}{2}$ to 1c.

The N. Y. futures market displayed continued activity at firm to stronger prices. The closing quotations for the first four days were:

MONDAY, AUGUST 1, 1949

	Open	High	Low	Close	Pr. cl.
Sept.	13.90	14.20	13.85	14.07	18.70
Oct.	13.62	14.08	13.68	13.90	18.53
Dec.	13.41	13.70	13.40	13.79	18.37
Jan.	13.40			13.75	18.32
Mar.	13.42	13.74	13.47	13.75	18.35
May	13.35			13.70	18.35
July, '50	13.35			13.70	18.35

Total sales: 295 contracts.

TUESDAY, AUGUST 2, 1949

Sept.	14.40	14.40	14.18	14.30	14.07
Oct.	14.11	14.25	13.90	14.06	18.90
Dec.	13.95	13.95	13.50	13.63	18.79
Jan.	13.85			13.60	18.75
Mar.	13.85	13.89	13.64	13.64	18.75
May	13.70			13.50	18.70
July, '50	13.75	13.85	13.85	13.50	18.70

Total sales: 233 contracts.

WEDNESDAY, AUGUST 3, 1949

Sept.	14.40	14.70	14.40	14.47	14.30
Oct.	14.15	14.30	13.85	13.90	14.06
Dec.	13.74	13.85	13.45	13.48	18.63
Jan.	13.66			13.40	18.60
Mar.	13.65	13.85	13.55	13.40	18.64
May	13.65			13.35	18.50
July, '50	13.55			13.35	18.50

Total sales: 236 contracts.

THURSDAY, AUGUST 4, 1949

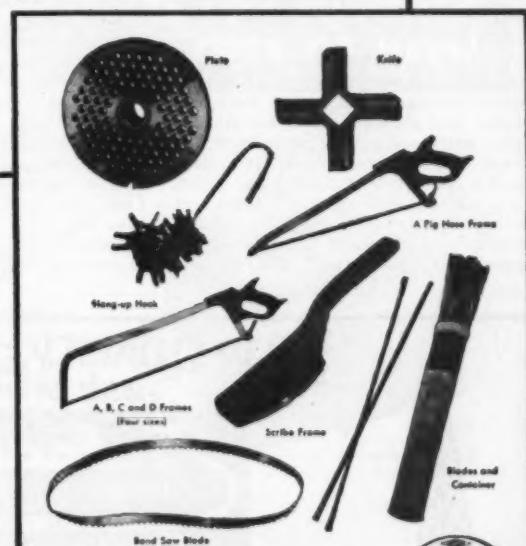
Sept.	14.35	14.90	14.45	14.82	14.47
Oct.	13.90	14.28	13.90	14.21	18.90
Dec.	13.65	13.85	13.45	13.70	18.48
Jan.	13.66			13.58	18.45
Mar.	13.60	13.86	13.35	13.60	18.40
May	13.30			13.40	18.35
July, '50	13.30			13.40	18.35

Total sales: 191 contracts.



"For Efficient Meat Cutting Tools"

use
PESCO
SERVICE



Pesco Saw Service offers large heavy duty hand saw frames, beef splitter frames, pig nose and scribe frames, all designed for maximum efficiency. A generous supply of sharp filed blades, individually wrapped, is maintained for each frame.

Large Chopper Plate and Knife Service—A variety of Pesco chopper plates and knives, made of highest quality steels is available in sizes to suit your needs. Pesco Service keeps you adequately supplied.

Consult **Pesco Pete**
or write direct.



4017-31 LIBERTY AVE PITTSBURGH, PA. BRANCH OFFICES: ST. LOUIS • LOS ANGELES • CHICAGO

SERVING MORE THAN 100,000 CUSTOMERS THROUGHOUT THE NATION

HIDES AND SKINS

Fair movement in packer hides at strong to higher prices. Native steers move up $\frac{1}{2}$ to $1\frac{1}{4}$ c. Butt brands and heavy Texas steers steady. Light Texas up 1c. Native cows sold $\frac{1}{2}$ to $1\frac{1}{2}$ c higher. Bulls and calfskins unchanged. Kipskins up $2\frac{1}{2}$ c.

Chicago

PACKER HIDES: A firm to strong market was registered in packer hides during the current week. Trading was reported in a fair movement early, and a substantial volume totaling approximately 75,000 hides was sold by weekend. Most descriptions sold at higher prices which varied as to selection and point of origin.

Buying interest was relatively broad with tanners' bids absorbed in most part in the light weights. Trading in heavy hides was light in comparison with the overall volume sold. Demand on all light native steers was good, and by mid-week sales were reported at $23\frac{3}{4}$ c, up at least $1\frac{1}{4}$ c. Heavy native steers and mixed light and heavy weights sold at 21c. Later bids on heavy natives were reported at $21\frac{1}{2}$ @ 22 c. Exlight natives sold in a small way at $28\frac{1}{4}$ c, Chicago basis, advancing $\frac{1}{2}$ to 1c. Butt brands, heavy Colorados and heavy Texas steers remained steady and in light demand. Light and exlight Texas steers moved up 1 and $\frac{1}{2}$ c respectively.

Heavy native cows sold at $21\frac{1}{2}$ @ $22\frac{1}{4}$ c, up $\frac{1}{2}$ @1c, and light natives, at 24 @ $24\frac{1}{2}$ c, also displayed an advance of fully 1c. Branded cows continued steady and in good call.

Trading in native steers as a whole was light this week, with only 9,550 reported having sold. Late last week, one packer sold a small lot of 850 St. Joe light native steers, July takeoff, at $23\frac{3}{4}$ c, Chicago basis. Early this week another packer sold 3,000 river point, July-August light native steers, at $23\frac{3}{4}$ c, Chicago basis. About midweek a third packer sold 1,400 Sioux City light native steers on the same basis. An out-

side packer sold 1,200 July-August mixed light and heavy native steers at 21c, Chicago basis. A small lot of 500 exlight native steers sold at $27\frac{1}{4}$ c, f.o.b. St. Paul. Late this week same packer sold 1,200 exlight native steers, July salting, at $28\frac{1}{4}$ c, up $\frac{1}{2}$ c. Another sale involved 1,400 of the same description on the same basis.

Butt brands and Texas steer sales were moderate, and at unchanged levels from last week. Early this week one packer sold a total of 5,000 river point butt brands, July forward salting, at 18c, f.o.b. various shipping points. A second packer sold 1,200 Denver butts, July takeoff, at $18\frac{1}{4}$ c, Chicago basis. Later, another sale of 2,700 butts, river point origin, July takeoff, sold on the same basis. About weekend, a packer sold another lot of 2,000 butt brands, July-August salting, at $18\frac{1}{4}$ c, Chicago freight equalized, and 2,000 light branded and exlight brands mixed, at $20\frac{1}{2}$ and $24\frac{1}{2}$ c, respectively, Chicago basis. One sale of 2,000 heavy Texas steers was reported at $18\frac{1}{4}$ c, Chicago, and 1,500 July exlight Texas and light native cows at $28\frac{1}{4}$ c, f.o.b. Fort Worth.

Movement in native cow hides was also of moderate dimensions this week. One packer sold 2,000 Chicago and St. Paul heavy native cows, July and August takeoff, at $22\frac{1}{2}$ c, and 1,000 of the same description, July takeoff, origin Omaha, at $21\frac{1}{2}$ c, basis Chicago. Another lot of 1,000 river point heavy native cows sold on the same basis. Early this week one packer sold total of approximately 7,000 river point light native steers, basis $24\frac{1}{4}$ c, f.o.b. National Stock Yards, 24c, f.o.b. Kansas City, $23\frac{3}{4}$ c, f.o.b. St. Joe, and $23\frac{1}{2}$ c, f.o.b. Omaha. A second packer sold 1,475 Sioux City light native cows at 24c, Chicago basis. A third packer sold 1,500 San Antonio and Dallas light cows, July takeoff, at 24 and $23\frac{3}{4}$ c, respectively, f.o.b., and 1,500 Watertown light native cows at $22\frac{1}{4}$ c, f.o.b. shipping point. Another sale involved 2,000 of the same description, origin Kansas City and

Wichita, at $24\frac{1}{4}$ c Chicago. About the end of the week another lot of 1,000 Sioux City, light native cows, July takeoff, sold at $24\frac{1}{2}$ c, basis Chicago.

Branded cows sold in a sizable way at steady prices. One packer sold 14,000 branded cows, July forward salting, from various shipping points at $19\frac{1}{2}$ c, Chicago basis, and 1,400 light branded cows, July takeoff, at 20c, f.o.b. Fort Worth. Another packer sold total of 8,000 branded cows, July-August salting, from several shipping points at $19\frac{1}{2}$ c, Chicago freight equalized. Still another packer sold total of 6,000 of the identical description on the same basis, and 1,500 light branded cows, Oklahoma City origin, at 21c, Chicago basis. Two sales involved 1,800 St. Joe and St. Louis branded cows, July takeoff, at $19\frac{1}{2}$ c, basis Chicago.

No material change was reported in the packer bull market this week. Trading was at a standstill and no sales came to light. The market was about steady. Bids of 16c for native bulls were reported about midweek. Natives were quoted Thursday at 16c, brands at 15c.

OUTSIDE SMALL PACKER: The strength in the large packer hide market was in general reflected in the outside small packer and country hide market. There was very little activity in both these markets and virtually no trading was reported. Tanner interest was confined to exceptionally good hides, especially in the lighter weights, which are considered scarce. Demand on heavy weight hides was lacking in this market. The quotable price on small packer hides, for natives, all weight steers and cows, was nominally $18\frac{1}{4}$ @ 21 c. Country hides, all weights, were quoted at $15\frac{1}{2}$ @ 17 c nominal.

PACIFIC COAST: The market in west coast hides continued in a dormant position. No trading came to light from any point. The last confirmed sale on Southern California hides was reported at $17\frac{1}{2}$ c for cows, and $15\frac{1}{2}$ c on steers, flat, with most of July production sold.

CALF AND KIPSKINS: Trading in the calfskin market continued during the current week. Prices paid were steady to fractionally higher, particularly on the river point calfskins. In general, a better feeling predominated the market, and higher prices were anticipated in line with steer and cow hides. Late last week one packer sold 6,900 St. Paul heavy native calfskins at 50c, and the light weights at $57\frac{1}{2}$; 3,300 river point heavy calfskins at 40c, and lighter weights at $47\frac{1}{2}$ c, and 6,000 June and July St. Louis light calfskins at $53\frac{1}{2}$ c, all f.o.b. shipping points.

Light activity in kipskins continued during the week. A few sales were reported at about $2\frac{1}{2}$ c higher levels. A total of 14,500 kipskins was moved by one packer: National Stock yards at 42c, Dallas kips at $39\frac{1}{2}$ c, and Evansville and St. Paul kips moved at $42\frac{1}{2}$ c for the northern natives and $37\frac{1}{2}$ c for the overweights. Northern native kipskins were quoted this week at $42\frac{1}{2}$ c, and brands at $2\frac{1}{2}$ c less.

SHEEPSKINS: A firm to strong mar-

FOR QUALITY SHROUDS
INSIST UPON THE ORIGINAL



Tufedge
BEEF CLOTHING
Reg. U. S. Pat. Off.
LOOK FOR THE BLUE STRIPE

SUPERIOR TO ANY SHROUDS

WE ARE ALSO QUALITY AND PRICE LEADERS IN
HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

ket continued on sheepskins. Curtailed supplies and good demand was reported in several quarters. The shearling market was reportedly active, and trading was negotiated at very firm prices. No. 1 shearlings were quotable Thursday at \$2.75 each, No. 2 shearlings at \$2.00, and No. 3 shearlings at \$1.60 each. Good demand was in evidence on the No. 3's, which are in very short supply. Fall clips were quoted at \$3.00 each. One packer reported having sold several cars each of No. 1s, No. 2s, No. 3s and fall clips at the current quoted price. Another packer sold car of No. 1 shearlings at \$2.75 each.

No market has as yet been established on the new crop pickled skins in view of the curtailed production. Inventories of this item are exceptionally slow in accumulating.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 30, 1949, were 4,954,000 lbs.; previous week, 4,601,000 lbs.; same week 1948, 6,337,000 lbs.; 1949 to date, 211,738,000 lbs.; corresponding period year earlier, 202,022,000 lbs.

Shipments for the week ended July 30 totaled 3,212,000 lbs.; previous week, 4,613,000 lbs.; same week last year, 3,407,000 lbs.; 1949 to date, 150,510,000 lbs.; corresponding period 1948, 143,447,000 lbs.

CONTRACT TALKS CONTINUE

Bargaining for new master contracts continued this week between representatives of the unions and the major packers. Swift & Company has held a number of meetings with the unions and meetings were scheduled for Friday and Saturday with the Cudahy Packing Co. and for next Monday with Armour and Company. Present agreements expire next Thursday.

N. Y. HIDE FUTURES

MONDAY, AUGUST 1, 1949

	Open	High	Low	Close
Sept.	18.05b	18.50	18.40	18.45b
Dec.	18.50b	18.80	18.65	18.75
Mar.	17.95b	18.25b
June	17.75b	17.95b

Closing 15 to 25 points higher; sales 25 lots.

TUESDAY, AUGUST 2, 1949

	Open	High	Low	Close
Sept.	18.30b	18.41	18.40	18.32b
Dec.	18.60b	18.72	18.61	18.62
Mar.	18.10b	18.20	18.20	18.26
June	17.80b	17.90b

Closing 5 to 12 points lower; sales 15 lots.

WEDNESDAY, AUGUST 3, 1949

	Open	High	Low	Close
Sept.	18.30b	18.40b
Dec.	18.60b	18.70	18.65	18.70b
Mar.	18.10b	18.20	18.20	18.25b
June	17.80b	17.95b

Closing 5 to 8 points higher; sales 24 lots.

THURSDAY, AUGUST 4, 1949

	Open	High	Low	Close
Sept.	18.35b	18.55	18.55	18.55b
Dec.	18.60b	18.85	18.75	18.80b
Mar.	18.15b	18.30	18.30	18.30b
June	17.90b	18.00b

Closing 5 to 15 points higher; sales 29 lots.

FRIDAY, AUGUST 5, 1949

	Open	High	Low	Close
Sept.	18.55b	18.80	18.70	18.85
Dec.	18.90b	19.20	18.95	19.16
Mar.	18.40b	18.75	18.65	18.75b
June	18.65b	18.45b

Closing 30 to 45 points higher; sales 87 lots.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$23.25, and the average price paid was \$19.60. Provision prices were: Under 12 pork loins, 53@54; 10/14 green skinned hams, 53½; 4/8 Boston butts, 41@41½; 16/down pork shoulders, 36½@37½; 3/down spareribs, 40@40½; 8/12 fat backs, 11½@12; regular pork trimmings, 18@19½; 18/20 DS bellies, 25; 4/6 green picnics, 34%; 8/up green picnics, 25%.

P.S. loose lard was quoted at 13.25b and P.S. lard in tierces at 12.80b.

Cottonseed Oil

Closing futures quotations at New York were: Sept. 15.28; Oct. 14.40; Dec. 13.85; Jan. 13.81b, 13.95a; Mar. 13.65b, 13.75a; May 13.55b, 13.80a; July 13.55b, 13.80a. Sales totaled 338 lots.

JUNE MARGARINE TAX

Taxes paid on oleomargarine during June were reported as follows:

June 1949 June 1948
Excise taxes (including special taxes) \$1,819,753.88 \$953,002.65

Quantity of products on which tax was paid in June 1949 and 1948:

Oleomargarine, colored, lbs. ... 10,646,519 4,718,761
Oleomargarine, uncolored, lbs. ... 55,961,932 73,738,400

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Aug. 4, '49	Previous Week	Cor. week, 1948
Nat. strs.	31 @23%	21 @23½	6@20
Hvy. Tex. str.	18½	18½	6@26
Hvy. butt			
Brnd'd str.	18½	18½	6@26
Hvy. Col. str.	18	18	6@25½
Ex-light Tex. str.	24½	24	6@31
Brnd'd all wts.	19½@20	19½@20½	27 @27½
Nat. bulls.	12 @14	12 @14	16 @16½
Brnd'd bulls.	11 @13	11 @13	15 @15½
Calfskins.	38 @41n	38 @40	30 @39
Kips, nat.	30 @32n	28 @30	29 @30
Slunks, reg.	1.50@1.75n	1.50@1.75	2.75@3.00n
Slunks, shrs.	75n	75n	1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	18½@21	18½@20½	24 @27
Brnd'd all wts.	17½@20	17½@19½	23 @26
Nat. bulls.	12 @14	12 @14	16 @16½
Brnd'd bulls.	11 @13	11 @13	15 @15½
Calfskins.	38 @41n	38 @40	30 @39
Kips, nat.	30 @32n	28 @30	29 @30
Slunks, reg.	1.50@1.75n	1.50@1.75	2.75@3.00n
Slunks, shrs.	75n	75n	1.00

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	16 @18n	15½@17	21 @22
Bulls	11 @12n	11 @12n	13 @13½n
Calfskins	21 @23n	21 @23	25 @26n
Kipskins	18 @20n	17 @19n	22 @22n
All country hides and skins quoted on flat trimmed basis.			

SHEEPSKINS, ETC.

Pkr. shearlgs.	16 @2.75	2.25@2.75	3.50@3.65
Dry pelts	29 @31n	29 @31n	28 @29
Horsehides	10.25@10.50	10.25@10.50	10.25@11.50

NOW . . . PATTY STEAKS . . . NEW MARKETS FOR TOUGHER CUTS OF BEEF!



LIVESTOCK MARKETS

Weekly Review

Lamb Crop Is Under Last Year and Also Smallest on Record

A GENERAL reduction in lamb numbers over the United States resulted in the 1949 crop shrinking to 18,906,000 head, which is about 1,000,000 head or 6 per cent smaller than 1948 and the smallest lamb crop on record, starting with 1924, according to the Bureau of Agricultural Economics. The 1949 crop is 10,000,000 head or 35 per cent smaller than the 1938-47 average. Texas, the leading sheep producing state, has a slightly larger lamb crop than last year's exceedingly small crop. Of the remaining western states only New Mexico has a lamb crop as large as last year, and in only a few of the native sheep states is the crop equal to that of 1948.

The percentage lamb crop (number of lambs saved per 100 ewes one year old and older on January 1) this year is 87.3, which is about two percentage points higher than last year and slightly exceeds the ten-year average of 86.7 per cent. The increase in the percentage lamb crop for Texas and the native states more than offsets the marked decreases in all the western sheep states which were hit by the severe storms last winter. In the native sheep states, the 1949 lamb crop percentage is the same or higher in all except two states. The Texas lamb crop percentage of 71 is 12 points higher than the 59 per cent in 1948. Of the remaining 13 western sheep states only five have the same size, or higher, lamb crop percentage compared to last year.

The number of early lambs in the 13 western sheep states is less than last year. Texas shows a moderate reduction.

In the native sheep states, the lamb crop is 6,611,000 head, a decrease of

414,000 head or six per cent from 1948. The crop is 3,319,000 head below the ten-year average and the smallest on record. All of the decrease in the lamb crop can be attributed to an 8 per cent reduction in the number of ewes one year old and over on January 1. The lamb crop percentage of 104 is three points above last year and six points above the ten-year average. The only native sheep states showing a smaller lamb crop percentage than last year are New Jersey and Arkansas.

The lamb crop of 12,295,000 head in the 13 western sheep states (11 western states, South Dakota and Texas) is 691,000 head or five per cent smaller than last year. This lamb crop is the smallest on record and is 6,732,000 head or 35 per cent below the ten-year average. The lambing percentage is 80.4—1.5 points above last year, and 1.1 points below the ten-year average. Of this group of states only Texas shows a larger lamb crop. The crop in New Mexico is the same as last year, while in all the remaining western sheep states, except Colorado and South Dakota, the 1949 crop is the smallest of record.

In Texas the number of breeding ewes on January 1 this year is down 11 per cent from 1948. However, the sharply higher lamb crop percentage resulted in an increase in the lamb crop amounting to 214,000 head or 7 per cent. The Texas crop is 17 per cent of the total United States crop and 26 per cent of the western crop. These proportions are higher than last year when the Texas crop accounted for 15 per cent of the total crop and 23 per cent of the western crop.

Pasture conditions in the native sheep states were generally favorable for the 1949 lamb crop. Lambs made very good growth and there were only scattered localities where lamb development was retarded by adverse weather. In Texas severe drought conditions prevailed until early February when beneficial moisture

was received over the entire sheep country. Since that time ranges and pastures have improved to the point where they compare favorably with the best years of record. Dry weather conditions prevailed in much of California, while in the mountain and Pacific northwest states severe winter hampered the sheep industry.

SALABLE LIVESTOCK AT TWELVE MARKETS IN JULY

The USDA report of July receipts at the seven leading markets:

	CATTLE	
	July 1949	July 1948
Chicago	143,129	115,622
Kansas City	102,513	94,669
Omaha	113,273	90,290
E. St. Louis	60,671	64,613
St. Joseph	40,346	37,582
Sioux City	97,510	62,683
So. St. Paul	85,390	78,392
Total	819,650	739,855

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	July 1949	July 1948
Chicago	7,642	10,047
Kansas City	16,131	16,254
Omaha	5,283	6,065
E. St. Louis	28,808	30,106
St. Joseph	5,417	7,518
Sioux City	2,300	1,910
So. St. Paul	25,740	28,982
Total	133,920	153,931

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	HOGS	
	July 1949	July 1948
Chicago	173,130	168,200
Kansas City	43,085	31,301
Omaha	123,462	123,517
E. St. Louis	182,310	148,073
St. Joseph	84,565	60,925
Sioux City	114,473	138,671
So. St. Paul	138,515	136,063
Total	1,000,961	1,062,432

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	SHEEP AND LAMBS	
	July 1949	July 1948
Chicago	173,130	168,200
Kansas City	43,085	31,301
Omaha	123,462	123,517
E. St. Louis	182,310	148,073
St. Joseph	84,565	60,925
Sioux City	114,473	138,671
So. St. Paul	138,515	136,063
Total	1,000,961	1,062,432

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

Livestock Buying

can be PROFITABLE
and CONVENIENT

Try →

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

Order Buyer of Live Stock
L. H. McMURRAY, Inc.
INDIANAPOLIS, INDIANA
Telephone: Franklin 2927

THE FOWLER CASING CO. LTD.
For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS
in Great Britain
8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effeso, London)

**Pay \$122,430,000 Less
for Livestock in May, '49
Than in May of Last Year**

The average live weights of the 1,095,000 cattle, 533,000 calves, 3,745,000 hogs and 898,000 sheep and lambs slaughtered under federal inspection during the month of June 1949 were reported as follows:

	June 1949	June 1948
Cattle	972.2	936.1
Steers*	996.3	973.5
Calves	201.0	205.2
Hogs	265.6	273.2
Sheep and lambs	88.0	88.4

*Steers also included with cattle.

Packers operating under federal inspection paid a total of \$471,814,000 for all livestock during June 1949, while \$594,245,000 was paid in the same month of the previous year. The average cost per cwt. of livestock was:

	June 1949	June 1948
Cattle	\$22.43	\$25.90
Steers*	25.06	31.57
Calves	23.74	25.28
Hogs	19.05	23.19
Sheep and lambs	22.87	22.39

*Steers also included with cattle.

The dressing yields of livestock slaughtered during June 1949 (per 100 lbs. liveweight), were as follows:

	June 1949	June 1948
Cattle	55.2	52.8
Calves	56.2	55.5
Hogs	76.1	76.4
Sheep and lambs	47.6	46.6
Lard per 100 lbs.	14.6	14.6
Lard per animal	38.8	39.9

*Subtract 7.6 to obtain reported packer style average.

The average dressed weights of the livestock slaughtered were as follows:

	June 1949	June 1948
Cattle	536.7	494.3
Calves	113.0	113.9
Hogs	202.1	206.7
Sheep and lambs	41.9	41.2

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during July 1949 were:

	BARROWS		SOWS	
	July 1949	July 1948	July 1949	July 1948
Chicago	\$21.51	\$27.97	\$16.65	\$22.93
Kansas City	21.34	27.62	15.60	22.56
Omaha	20.74	26.45	16.24	22.85
St. Louis Nat'l	21.81	28.51	22.55	
St. Louis Yds.	21.38	27.84	16.35	23.02
St. Paul	20.24	25.22	15.98	22.71

	Average Weight in Pounds			
Chicago	242	233	371	364
Kansas City	227	249	308	386
Omaha	241	269	363	356
St. Louis Nat'l	212	220	392	392
St. Louis Yds.	223	235	371	356
St. Paul	248	291	373	353

PUBLISH EXPOSITION REVIEW

The Review and Album covering events of the 1946 "Victory" edition of the International Livestock Exposition and Horse Show is now on sale, the Exposition management has announced. The 300-page book contains accounts of the show's highlights, pictures of champions, and a detailed listing of award winners, and it also features historical tables of major winnings at this show since its beginning 50 years ago.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in June was reported by the U. S. Department of Agriculture as follows (with comparable figures for a month and year earlier):

	June 1949	May 1949	June 1948
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers	58.2	63.8	48.0
Heifers	8.6	9.0	9.1
Cows	28.4	23.5	42.7
Cows and heifers	37.0	32.5	51.8
Bulls and stags	4.8	4.2	5.2
Canns and cutters*	10.9	8.0	21.6
Hogs—			
Sows	27.7	14.3	16.0
Barrows and gilts	71.5	85.2	85.8
Stags and boars	.8	.5	.7
Sheep and lambs—			
Lambs and yrigs	83.5	87.4	77.7
Sheep	16.5	12.6	22.3

*Included in cattle classification.

RECORD CORN SUPPLY

Unless something happens to curtail production prospects, the nation's total corn supply this fall may skyrocket to about 4,300,000,000 bu., according to the U. S. Department of Agriculture. The 1949 crop was forecast last month at 3,530,000,000 bu. and about 800,000,000 bu. of last year's crop are expected to be carried over into the new crop year. The total supply would be 500,000,000 bu. more than the record-smashing supply on hand last fall.

**THE *Reco* FLY CHASER FAN
Banishes Flies**

The *Reco* blows downward, supplying an invisible screen of air before doors or other openings which flies don't pass through. Avoids the muss and expense of killing them inside. Obviates the danger of dead flies falling in processed goods.

REYNOLDS
ELECTRIC COMPANY
Mfrs. of Refrigerator Fans, Fly Chaser Fans and Meat Choppers

3089 RIVER RD.
Reg. U. S. Pat. Off.

RIVER GROVE, ILL.

FREE
Write for descriptive circular No. 7149 with prices.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 3, 1949, reported by the Production & Marketing Administration:

HOGS (Quotations based on
hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARRIERS AND GILTS:

Good and Choice:	120-140 lbs.	\$19.50-20.75	\$17.00-21.00	\$.....	\$.....
140-160 lbs.	20.50-21.75	20.00-22.25	19.75-21.50	20.50-22.25	20.50-22.25
160-180 lbs.	21.50-23.75	21.50-23.75	21.50-23.75	21.50-23.75	21.50-23.75
180-200 lbs.	22.50-23.75	22.50-23.75	22.50-23.75	22.50-23.75	22.50-23.75
200-220 lbs.	22.75-23.25	23.00-23.25	22.25-23.25	22.50-23.25	22.50-23.25
220-240 lbs.	22.75-23.25	22.75-23.25	22.25-23.25	22.50-23.25	22.50-23.25
240-270 lbs.	22.25-23.25	22.25-23.00	21.75-22.50	22.00-23.00	21.75-22.75
270-300 lbs.	20.75-22.75	21.50-22.50	20.75-22.00	20.25-22.25	20.50-22.25
300-330 lbs.	19.75-21.25	20.75-21.25	20.25-21.25	18.50-20.75	18.75-21.00
330-360 lbs.	19.00-20.25	19.50-20.75	20.00-20.75	18.50-20.75	18.75-21.00

Medium:

160-220 lbs.	20.25-22.75	21.00-22.50	20.00-22.25	18.00-22.25
-------------------	-------------	-------------	-------------	-------------	-------

ROWS:

Good and Choice:	270-300 lbs.	19.00-19.25	20.00-21.00	19.25-19.75	19.50-20.50	17.75-20.50
300-330 lbs.	19.00-19.25	19.75-20.50	19.25-19.75	19.50-20.50	17.75-20.50	17.75-20.50
330-360 lbs.	18.25-19.25	19.00-20.00	18.50-19.50	19.25-19.75	17.75-20.50	17.75-20.50
360-400 lbs.	16.50-18.50	17.50-19.25	16.75-19.25	17.50-18.75	17.75-20.50	17.75-20.50

Good:

400-450 lbs.	15.50-18.00	16.25-17.75	16.00-18.00	16.75-17.75	14.00-18.50
450-550 lbs.	14.25-17.25	14.50-16.50	14.75-16.75	16.00-17.00	14.00-18.50

Medium:

250-350 lbs.	13.25-18.50	13.00-20.00	14.50-19.00	15.00-19.00
-------------------	-------------	-------------	-------------	-------------	-------

PIGS (Slaughter):

Medium and Good:	90-120 lbs.	15.50-19.75	16.00-18.00
------------------	------------------	-------------	-------------	-------	-------

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	26.75-28.00	27.00-28.00	27.00-28.00	27.25-28.25	26.50-27.50
900-1100 lbs.	26.75-24.00	26.00-28.25	27.00-28.25	27.25-28.25	26.50-28.00
1100-1300 lbs.	26.50-28.00	27.00-28.25	26.50-28.25	27.00-28.25	26.50-27.50
1300-1500 lbs.	26.00-27.50	26.25-28.25	25.50-27.75	25.75-28.00	26.00-27.25

STEERS, Good:

700-900 lbs.	24.00-26.75	24.50-27.00	24.25-27.00	24.75-27.00	25.00-26.50
900-1100 lbs.	24.00-26.75	24.75-27.00	25.25-27.00	24.75-27.00	25.00-26.50
1100-1300 lbs.	23.75-26.50	24.50-27.00	23.75-26.75	24.75-27.00	25.00-26.50
1300-1500 lbs.	23.75-26.00	24.50-26.75	23.75-26.00	24.25-26.75	24.75-26.00

STEERS, Medium:

700-1100 lbs.	19.00-24.00	19.00-24.75	18.00-24.25	18.00-24.50	19.50-25.00
1100-1300 lbs.	18.50-23.75	19.00-24.75	18.00-24.00	19.50-24.50	19.50-25.00

STEERS, Common:

700-1100 lbs.	16.50-18.50	16.00-18.00	16.00-18.00	16.00-19.00	16.50-19.50
--------------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Choice:

600-800 lbs.	26.75-28.00	25.50-27.25	27.00-28.25	27.00-28.00	25.25-26.50
800-1000 lbs.	26.50-28.00	26.50-27.50	27.00-28.25	27.00-28.00	25.25-26.50

HEIFERS, Good:

600-800 lbs.	24.25-26.75	24.50-26.50	24.00-27.00	24.75-27.00	24.00-25.25
800-1000 lbs.	24.00-26.50	24.50-26.50	24.00-27.00	24.50-27.00	24.00-25.25

HEIFERS, Medium:

500-900 lbs.	18.50-24.00	18.50-24.50	17.50-24.00	18.50-24.50	18.50-24.00
-------------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Common:

500-900 lbs.	16.00-18.50	15.50-18.50	15.00-17.50	15.50-18.50	16.00-18.50
-------------------	-------------	-------------	-------------	-------------	-------------

COWS (All Weights):

Good	16.50-18.00	17.50-19.00	15.00-17.00	15.50-17.25	16.50-17.50
Medium	15.00-16.30	16.00-17.50	14.00-15.00	14.50-16.50	15.00-17.50
Cut & com.	13.50-15.00	13.25-16.00	12.25-14.00	11.75-14.00	12.00-14.50
Canners	11.00-13.50	11.00-13.25	10.50-12.25	10.50-11.75	11.00-12.00

BULLS (Yrds. Excl.), All Weights:

Beef, good	17.50-18.00	18.50-20.50	17.00-18.00	17.00-18.00	17.50-18.00
Sausage, good	17.50-18.25	19.50-20.50	17.00-18.00	17.50-18.25	17.50-18.50
Sausage, medium	16.50-17.50	18.00-19.50	15.50-17.00	16.25-17.50	16.50-17.50
Sausage, cut & com.	14.50-16.50	14.50-18.00	13.00-16.50	14.00-16.25	14.50-16.50

VEALERS (All Weights):

Good & choice	23.00-28.00	25.00-26.50	22.00-24.00	23.00-25.50	24.00-27.00
Com. & med.	18.00-23.00	16.00-25.00	16.00-22.00	17.00-23.00	16.00-24.00
Cull, 75 lbs. up.	13.00-18.00	16.00-20.00	11.00-16.00	14.00-17.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	23.00-26.00	23.50-25.50	21.00-24.00	22.00-24.50	20.00-22.00
Com. & med.	17.00-23.00	17.00-23.50	15.00-21.00	17.00-22.00	16.00-20.00
Cull	14.00-17.00	15.00-16.00	11.00-15.00	13.00-17.00	14.00-16.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Choice (Closely sorted)	24.50-25.50	24.50-25.25	23.50-24.00	24.00-25.00	24.00-24.75
Good & choice	24.50-25.50	24.50-25.25	23.50-24.00	24.00-25.00	24.00-24.75
Med. & good	22.00-24.00	22.00-24.00	20.50-23.25	22.00-24.00	22.00-23.75

YRL. WETHERS (Shorn):

Good & choice	20.50-21.50	19.50-20.50	20.00-20.50
--------------------	-------------	-------------	-------------	-------	-------

EWES (Shorn):

Good & choice	6.00- 8.50	9.50-10.50	8.25- 8.75	8.50- 9.50	9.00- 9.50
--------------------	------------	------------	------------	------------	------------

Com. & med. 5.50- 7.00 6.00- 9.00 6.50- 8.00 7.00- 8.50 6.50- 8.50

*Quotations on woolen stock based on animal's of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 30, 1949.

CATTLE

Week ended	Cor.
July 29	505
July 30	311
Aug. 1	3,445
Aug. 2	3,118
Aug. 3	4,000
Aug. 4	3,802
Aug. 5	3,802
Aug. 6	3,802
Aug. 7	3,802
Aug. 8	3,802
Aug. 9	3,802
Aug. 10	3,802
Aug. 11	3,802

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 30, 1949, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 5,300 hogs; Swift, 746 hogs; Wilson, 3,970 hogs; Agar, 6,615 hogs; Shippers, 8,822 hogs; Others, 15,772 hogs.

Total: 20,419 cattle; 1,476 calves; 41,234 hogs; 3,740 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 3,203 1,078 2,182 1,391
Cudahy ... 2,890 662 1,079 1,593
Swift ... 3,635 992 806 2,559
Wilson ... 1,162 817 1,468 1,087
Central ... 1,140
Others ... 5,502 17 5,137 529

Total ... 17,532 3,596 10,762 7,759

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 5,856 6,221 1,558
Cudahy ... 5,514 4,182 1,221
Swift ... 5,052 4,033 1,290
Wilson ... 3,333 3,587 301
Eagle ... 23
Greater Omaha ... 89
Hoffman ... 65
Rothschild ... 576
Roth ... 119
Kingan ... 1,057
Merchants ... 47
Others 11,876 ...
Total ... 20,733 29,899 4,470

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 1,789 1,942 6,147 2,952
Swift ... 4,467 3,080 4,682 3,261
Hunter ... 652 ... 4,639 137
Hell 2,015 ...
Krey ... 1,755
Laclede ... 1,017
Stiefel ... 625
Others ... 4,336 768 5,387 929
Shippers ... 4,519 878 11,199 566

Total ... 15,763 6,608 43,386 7,845

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 3,065 567 6,330 4,567
Armour ... 2,273 538 8,170 1,458
Others ... 3,818 274 4,971 ...
Total ... 9,756 1,379 19,471 6,025

Does not include 128 cattle, 479 hogs and 449 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy ... 3,936 19 6,354 652
Armour ... 3,001 41 6,050 1,008
Swift ... 3,105 39 2,500 756
Others ... 257
Shippers ... 16,065 338 11,180 2,648

Total ... 26,424 435 26,153 5,064

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,326 816 2,159 1,632
Guggenheim ... 415
Dunn ... 93 ... 3 ...
Ostertag ... 42 ... 746 ...
Dold ... 13 ... 34 ...
Sunflower ... 13
Pioneer ... 632
Excel ... 993 ... 376 298

Total ... 3,514 816 3,318 1,930

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 2,112 282 683 546
Wilson ... 2,462 873 601 273
Others ... 226 1 710 ...
Total ... 4,800 1,156 1,996 819

Does not include 385 cattle, 930 calves, 6,629 hogs and 1,124 sheep bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 213 108 470 ...
Cudahy ... 807 ... 145 ...
Swift ... 252 133 346 ...
Wilson ... 100
Acme ... 433 10
Atlas ... 634 35
Clougherty ... 71 ... 515 ...
Coast ... 396 31 230 ...
Harman ... 326
Luer ... 300 ... 100 ...
Union ... 241 ... 225 ...
United ... 299 26 215 ...
Others ... 3,271 830 ...
Total ... 7,243 1,173 2,111 ...

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 250
Kahn's
Lamb's 678 ...
Meyer
Schlachter ... 298 18 ... 16
National ... 368 8
Others ... 678 1,168 10,293 4,810

Total ... 3,402 1,229 10,971 5,085
Does not include 926 cattle bought direct.

DENVER

Cattle Calves Hogs Sheep
Armour ... 832 180 1,649 5,678
Swift ... 1,604 235 1,643 3,748
Cudahy ... 806 16 2,085 1,624
Wilson ... 591
Others ... 2,802 266 2,234 1,040

Total ... 6,775 701 7,611 12,091

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 5,013 1,362 6,940 1,949
Bartusch ... 537
Cudahy ... 1,138 742 ... 456
Rifkin ... 817 27
Superior ... 1,384
Swift ... 6,564 1,623 17,448 1,577
Others ... 257 2,088 2,462 ...

Total ... 15,730 5,842 26,850 3,982

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 1,235 1,823 567 2,158
Swift ... 1,789 1,039 1,092 3,944

Bline
Bonnet ... 424 3 99 ...
City ... 330 86 148 ...
Rosenthal ... 456 37

Total ... 4,434 2,988 1,906 6,102

TOTAL PACKER PURCHASES

Week ended July 30
Cattle ... 156,325 158,313 127,364
Hogs ... 225,608 230,940 171,680
Sheep ... 64,912 60,890 75,327

**Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., August 4.—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
100-180 lb. ... \$19.75@22.25
180-240 lb. ... 21.75@22.75
240-300 lb. ... 20.00@22.75
300-360 lb. ... 19.00@21.75

Sows:
270-360 lb. ... \$18.75@19.75
400-550 lb. ... 13.50@17.00

Receipts of hogs at Corn Belt markets were:

	This week	Same day last wk
	estimated	actual
July 29 ...	32,000	26,500
July 30 ...	23,200	22,700
Aug. 1 ...	26,000	20,200
Aug. 2 ...	25,000	34,000
Aug. 3 ...	28,000	36,500
Aug. 4 ...	26,000	26,000

LIVESTOCK RECEIPTS

Receipts at major markets, week ending July 30:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 30 ...	231,000	335,000	126,000
July 25 ...	200,000	354,000	142,000
1948 ...	218,000	270,000	153,000
1947 ...	287,000	300,000	201,000
1946 ...	370,000	333,000	278,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
July 30 ...	174,000	222,000	69,000
July 25 ...	176,000	280,000	73,000
1948 ...	143,000	241,000	60,000
1947 ...	202,000	228,000	121,000
1946 ...	254,000	221,000	164,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 30 ...	174,000	222,000	69,000
July 25 ...	176,000	280,000	73,000
1948 ...	143,000	241,000	60,000
1947 ...	202,000	228,000	121,000
1946 ...	254,000	221,000	164,000

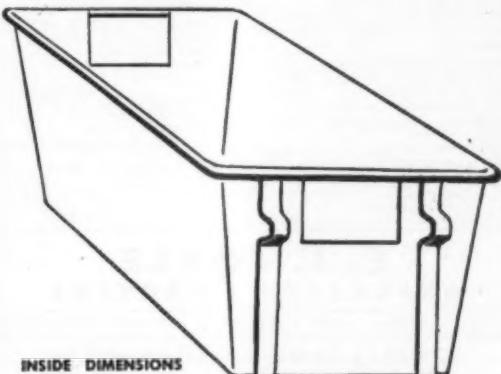
LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended July 23 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS	VEAL CAL. EN	HOGS*	LAMBS
YARD	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handweights
Toronto	821.08	\$22.31	\$33.00	\$28.50
Montreal	21.55	34.80	22.65
Winnipeg	20.00	30.52	24.00
Calgary	20.03	33.90	24.50
Edmonton	21.05	33.95	23.10
Pr. Albert	20.00	29.85	21.25
Moore Jaw	19.50	29.85	20.00
Saskatoon	19.50	20.50	21.00
Regina	18.55	20.30	20.35
Vancouver	21.00	26.00

*Dominion government premiums not included.

ALUMINUM DELIVERY BOX



INSIDE DIMENSIONS

Top—14 1/2" wide
x 28 1/2" long

BOTTOM 11 1/2" wide
x 25 1/2" long

Depth—11 1/2"

GALV. BOXES MADE IN
SAME DIMENSIONS WITH
20 GA. STEEL

* STURDY CONSTRUCTION YET
WEIGHS ONLY 11 LBS.

* MADE OF 14 GA. ALUMINUM

* EDGE ROLLED AND WELDED
OVER 3/8" ROUND ROD

* RUNNERS 3/4" x 1" WELDED
TO BOX

THE HUENEFELD COMPANY

2701 SPRING GROVE AVE. • CINCINNATI 28, OHIO

ATTENTION PACKERS!

Let us buy cattle and hogs for you on the South's fastest growing market. We are serving many satisfied packers. We will be glad to give references. Write or call.

BURNETTE-CARTER CO.

SOUTH MEMPHIS STOCK YARDS

MEMPHIS, TENN.

Phone 9-7726

P. O. BOX 2354

DE SOTO STATION

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blank Box Number or box numbers as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

BEEF COOLER MAN

Must have ability to set up breaking, boning operation, handle beef grading and supervise plant loading. New plant 600 to 1000 capacity, U. S. government inspected. Located in middle west. Good opportunity to progress for right man. All replies strictly confidential. W-218, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Beef Kill Floor Men Wanted

Working foreman, splitter, hide dropper, head boner, rumper and backer. Government inspected plant, ideal working conditions. 40 hour weekly guarantee, regular rates for skilled men. 500 to 1100 cattle weekly. Located 20 miles from Omaha. SCHROEDER PACKING COMPANY GLENWOOD, IOWA

SEASONING SALESMAN WEST COAST

High-grade, intelligent individual who can properly work with our customers to maintain a well established good volume of business. It only requires consistent calling and cooperation. Our last representative left because of illness. For particulars, write Meat Industry Suppliers, 4432 South Ashland Ave., Chicago 9, Ill.

SALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, beef and veal. Excellent opportunity for a producer. State fully past experience and references. P. O. Box 630, Wheeling, W. Va.

WANTED: General manager for a medium sized, long established meat packing plant. Must be man of broad experience and high executive ability. He should give full details of background and qualifications and should be prepared to go to Box W-240, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Must be capable of taking complete charge of sausage kitchens in federally inspected house. Only a top up-to-date man should apply. Salary open. Los Angeles area. Give experience and references. W-207, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MASTER MECHANIC and refrigeration engineer wanted for medium size packing plant located in the mid-west. Write Box W-232, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CURING FOREMAN wanted for medium sized mid-western packer. State age and experience. Write Box W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE & WANTED

MEAT PACKERS—ATTENTION

2—Anco 2261 Grease Pumps, M. D.
1—Anco Continuous Screw Cracking Press, installed one year.
1—Enterprise 2266 Meat Grinder, belt driven.
1—Steel 2000 gallon jacked, agitated, Kettle.
12—Stainless jacked Kettles, 30, 40, 60, 80 gallon.
30—Aluminum jacked Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.
2—Anco 5'x6' and 1—Anco 4'x8' Lard Rolls.

Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.
14-19 Park Row New York 7, N. Y.
Phone—BArclay 7-0000

Heavy duty overhead conveyor system. Approximately 50' in length. Built from standard I beam, so can be added to if desired. Ideal for meat processing plant. Complete with switches, trolleys and hooks. Used one year and will sell at 25% of original cost. Write General Building Materials, Inc., Attn: J. F. Dillon, 1533 S. Main St., South Bend, Indiana.

36" Bauer Attrition Mill, condition good. Anderson Imperial Red Lion expeller with 15 H.P. motor, condition fair. Cracking crusher 15 x 26, condition good. Bujac Blow tank 6000 lb. capacity complete with Y valves and 25 H.P. meat crusher, condition excellent. Jeffery Hammer Mill with 15 H.P. 220-440 V. motor, condition good. Farm Bureau Coop. Assn., D. L. Taylor, Box 96, Sta. A., Dayton, Ohio.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitteck and Associates, Morristown, Pennsylvania.

WANTED: Used pear shaped ham forms in good condition. De Angelis Packing Co., Inc., North Bergen, N. J.

EQUIPMENT FOR SALE

WHAT is your best offer?

Silent Cutter, Boss #80 A-53" bowl cap. 375 lbs., 8 knives with unloader—less motors.

Silent Cutter, Boss #90 direct drive, 65" bowl, 9 knives, 600# cap.—less motors.

Aaron Equipment Co.

Offices and Warehouses

1347 S. Ashland Ave., Chicago 8, Ill.

Chesapeake 3-5300

Single items or complete plants bought and sold.

PLANTS FOR SALE

HOG KILLING PLANT FOR SALE OR LEASE

Federally inspected, modern hog killing plant, situated in Kansas, with capacity of 1,000 hogs per day. Over 1000 hogs per day, with 150,000 pounds average weight. 200 HP boilers with automatic control of both fuel oil and natural gas. Railroad siding which has facilities for three-car spot. Good labor supply always available. This plant is available immediately either on a negotiated sale, long term lease, or a lease with the option to buy. FS-221, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

WANTED: Space in government inspected plant for manufacture of shortening. 2500 to 5000 sq. ft. W-241, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Half interest in rendering plant to experienced party, able to take full charge of plant. Must know all phases mechanically, cooking, etc. Plant located in Manitoba, Canada. For full particulars write to FS-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker or man with packing plant knowledge, to buy half interest in small progressive packing plant in middle west. Must be an asset to business. Plant now operating and packing meat. Too much for one man. W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage and Smokehouse

9868	SILENT CUTTER: Buffalo 224, 350# cap., 40 HP motor & starter, exc. cond., 225# cap.	\$1350.00
7061	SILENT CUTTERS: (2) Boss 290, 500# cap., New 50 HP motors & starters, NEW Unloaded motors, recond. & guar., each.....	1500.00
9504	MIXER: Vacuum, Buffalo 225, 1500# cap., S. J., less motor.....	850.00
9710	MIXER: Buffalo 221, 200# cap., 2 motor.....	250.00
7900	MIXER: Anco 150# cap., 7/8 HP motor, V-belt, NEW hopper.....	500.00
9863	STUFFER: Randall, 400# cap., with valves, horns, complete, exc. cond.	450.00
8677	STUFFER: Randall, 400# cap., recond. & guar., with two NEW stainless stuffing valves.....	500.00
7068	STUFFER: Oppenheimer, 200# cap., complete.....	200.00
7979	GRINDER: Anco, 15 HP Bids requested	
8281	GRINDER: Boss 2232, Heavy Duty, 25 HP motor, other parts, 25# head.....	1000.00
9720	GRINDERS: Kleen Cut, 75, type K, 15 HP motor, 8%" plates.....	350.00
9547	TY LINKER: Automatic, used 1 month, like new, guaranteed.....	1595.00
7062	ICE CRUSHER: Boss, hand operated, 12 x 9 opening.....	50.00
8377	ICE CRUSHER: Keebler, belt drive, 6 to 8 ton per hr. cap.....	300.00
9423	FLAK ICER: York, model DER 10, 10 ton, complete.....	900.00
9860	FLAK ICER: Vilter, 2 ton, complete.....	900.00
9024	SMOKEHOUSE: Griffith, portable, for natural, artificial or bottled gas, complete with controllers, thermometers, exc. cond., very little used, looks like new.....	300.00

Rendering and Lard

9814	Hogs: NEW, 15 CRE, M&M, 100 HP, 1900 RPM motor.....	\$7500.00
7957	Hogs: #255 Diamond, extra knives, 6 1/2" per 1000 lbs., little used.....	1250.00
9461	HOG: NEW, M&M, model 18 CD, 15 x 18, less motor, reduced.....	1325.00
8592	COOKER: Dry Rend., NEW, Jordan, 4 x 10, 20 HP motor & starter.....	2500.00
9795	COOKER: Anco, 4 x 10, 20 HP motor, NEW, paddle shaft gear.....	1350.00
9833	COOKER: NEW, 4 x 9, Oil & Waste Saving, 4 x 5 catch box, perf. plate.....	2200.00
9836	COOKER: Hubbard, 5 x 9, 20 HP motor.....	1100.00
9834	HYDRAULIC PRESS: Anco, 300 ton, Hyd. pump & lubricator.....	1350.00
9821	EXPELLER: Anderson, 20 HP motor, tempering apparatus.....	575.00

Miscellaneous

9478	BLOWERS: (2) Gebhardt, 20" x 22" x 120", guar., two 3 ton units, \$250.00 each; one two ton unit.....	200.00
9841	BAND SAW: Jones Superior 232, 15 HP motor, 5" blade, switch.....	500.00
7902	SCALE: Hobart, complete, 1500# cap.	175.00
7945	SCALE: Toledo model 181-A, 1500# cap., portable with casters, 30 x 30 pan.....	300.00
7003	SCALE: Toledo, bench type with pan, 200# dial, recond. & guar.....	265.00
9290	SLAB CORK: NEW, 3" x 4" thicknesses, per board ft.....	11
9832	BOILER: Keweenaw, 100 HP, #584, 100# pressure, 2 pass fire box type.....	2750.00
9719	BOILER: NEW, Mundt, 150 HP, water tube, 125#.....	5450.00
7964	ELEVATOR: 500# cap., portable, automatic, like new.....	425.00
8605	AMMONIA COMPRESSOR: Vilter, 4 x 4, self contained, 7/8 HP motor, flat belt drive.....	400.00

Telephones, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY

	SELLERS PURCHASERS AGENTS	
9670 N. CLARK ST. • CHICAGO 26, ILL. • Hialeah 3-3313		

SPECIALISTS
In Used, Rebuilt and New Packing House
Machinery Equipment and Supplies

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YARD 3134

CONTACT US

For Straight or Mixed Cars

BEEF • VEAL

LAMB • PORK

AND OFFAL

Boneless Cow and Bull Meat

**FULLY EQUIPPED WITH COOLER
SPACE FOR LOCAL DISTRIBUTION**

Let Us Hear from You!

Established Over 25 Years

EDWARD KOHN CO.

For Tomorrow's Business

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

Wholesalers and Boners

**BEEF • PORK • LAMB
VEAL • OFFAL**

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.

U.S. GOVT. INSPECTION



**MR. HAM GOES TO TOWN
FOR
MORRELL PRIDE MEATS**

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS

SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

THE E. KAHN'S SONS CO.

CINCINNATI, OHIO

**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Offices

BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND—C. G. Osborne, 3919 Elmwood Road, Cleveland Heights
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St. S.W.

RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

ABC

Advanced Engineering Corporation.....	15
Albright-Nell Co., The.....	Third Cover
Aluminum Cooking Utensil Co.....	39
American Dry Milk Institute.....	49
Armour and Company.....	16, 49
Aromix Corporation.....	38
Asmus Bros., Inc.....	45
Barlant and Company.....	59
Burnette-Carter Company.....	57
Cincinnati Butchers' Supply Co., The.....	5
Cincinnati Cotton Products Co.....	34
Cleveland Cotton Products Co., The.....	52
Coyle, E. J.....	58
Crane Company.....	14
Crown Can Company.....	11
Crown Zellerbach Corp.....	31
Custom Food Products, Inc.....	30
Daniels Manufacturing Co.....	26
Diamond Crystal Salt, Division General Foods Corporation.....	9
Dupps, John J., Company.....	10
Felin, John J., & Co., Incorporated.....	60
Fowler Casing Co., Ltd., The.....	34
Gair, Robert, Company, Inc.....	6, 7
Gaylord Container Corporation.....	62
General American Transportation Corp.....	Fourth Cover
Girdler Corporation, The.....	35
Globe Company, The.....	18
Gordon, J. M., Company.....	34
Great Lakes Stamp & Mfg. Co.....	38
Griffith Laboratories, Inc., The.....	3
Groen Mfg. Co., The.....	4
Ham Boiler Corporation.....	61
Holly Molding Devices, Inc.....	53
Huenefeld Company, The.....	57
Hunter Packing Company.....	61
Hygrade Food Products Corp.....	61
International Minerals & Chemical Corp.....	37
Jackle, Frank R.....	58
Julian Engineering Company.....	44
Kahn's, E., Sons Co., The.....	60
Kennett-Murray & Co.....	54
Koch Butchers' Supply Company.....	16
Kohn, Edward, Co.....	60
Kold-Hold Manufacturing Company.....	13
Kurly Kate Corporation.....	50
Marathon Corporation.....	40
Mayer, H. J., & Sons Co. Inc.....	28
McMurray, L. H., Inc.....	54
Morrell, John, & Co.....	60
Mullinix.....	31
Oakite Products, Inc.....	42
Paterson Parchment Paper Co.....	8
Peters Machinery Company.....	49
Philadelphia Boneless Beef Co.....	60
Pittsburgh-Erie Saw Corporation.....	51
Powers Regulator Co., The.....	17
Preservative Manufacturing Co., The.....	32
Rath Packing Company, The.....	60
Reynolds Electric Company.....	55
Romm & Greisler.....	46
Sawyer, H. M., & Son Co., The.....	42
Schwartz, B., & Co.....	45
Seaberg, Edward R.....	58
Smith's, John E., Sons Company.....	Second Cover
Solvay Sales Division, Allied Chemical and Dye Corporation.....	42
Stange, Wm. J., Company.....	25
Sylvania Division-American Viscose Corporation.....	12
Tohtz, R. W., & Co.....	16
Townsend Engineering Company.....	47
Transparent Package Company.....	First Cover
Wilmington Provision Co.....	58
Wilson & Co.....	24

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

STAINLESS STEEL



Adelmann Ham Boilers
now available in this
superior metal. Life-time
wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF - VEAL - PORK - LAMB

HUNTERIZED SMOKED AND CANNED HAM

The Reserve Strength Built Into



Assures

Better Protection for Your Product

To minimize the chance for damage in shipping, and to create good will with your customers, take advantage of the extra strength found in Gaylord Boxes.

Rigid standards that demand superior raw materials and continuous quality control through every step of manufacturing give Gaylord Boxes that reserve strength so important to the safety of your product.

You'll find Gaylord Sales Offices in the cities listed below ready to help you solve your packaging problems. Call the one nearest you.

GAYLORD CONTAINER CORPORATION General Offices: ST. LOUIS

Corrugated and Solid Fibre Boxes

Folding Cartons

Kraft Grocery Bags and Sacks

Kraft Paper and Specialties

New York • Chicago • San Francisco • Atlanta • New Orleans • Jersey City • Seattle
Detroit • Indianapolis • Houston • Los Angeles • Oakland • Minneapolis
Jacksonville • Columbus • Fort Worth • Tampa • Cincinnati • Dallas
Des Moines • Oklahoma City • Greenville • Portland • St. Louis • San Antonio
Memphis • Kansas City • Bogalusa • Milwaukee • Chattanooga • Weslaco
New Haven • Appleton • Hickory • Greensboro • Sumter • Jackson • Miami



**ANCO
TRUCKS**

*for the
Meat Industry*



CATALOG NO. 60

WHITE FOR ANCO CATALOG NO. 60

P A C K I N G H O U S E

TRUCKS

Nearly 50 years designing and manufacturing equipment for the Meat Industry assures you of efficient and long-wearing MEAT HANDLING TRUCKS.

Bodies of stainless or heavily galvanized steel —
Reinforced in all vulnerable parts —
Running gear insures easy operation —
Wheels with roller bearings and grease resisting tires save energy and floors —
All feature Sanitation, Durability, Balance and Ease of Operation —

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 5, ILLINOIS

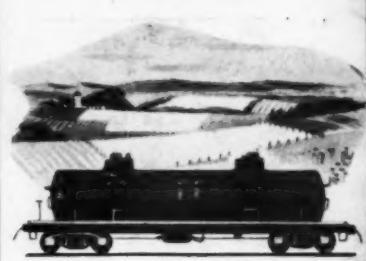
AUG 9 - 1948



COTTONSEED OIL



LARD

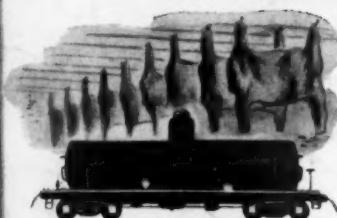


LINSEED OIL

for bulk liquid shippers

GATX Tank Cars

offer safe, economical transportation



TANNIC ACID

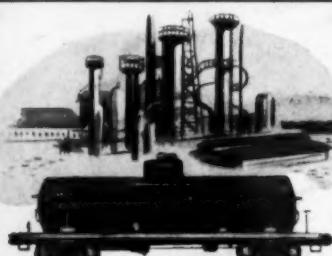
DESIGNED, BUILT
OPERATED and
MAINTAINED by

**GENERAL AMERICAN
TRANSPORTATION CORPORATION**

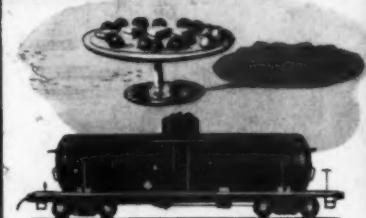
135 South LaSalle Street Chicago 90, Ill.

District Offices: Buffalo • Cleveland • Dallas • Houston
Los Angeles • New Orleans • New York • Pittsburgh
St. Louis • San Francisco • Seattle • Tulsa • Washington

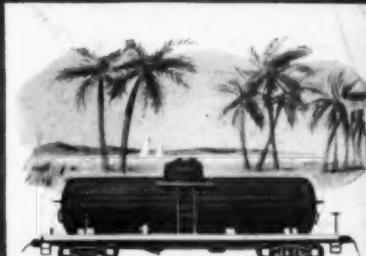
Export Dept., 10 E. 49th St., New York 17, New York



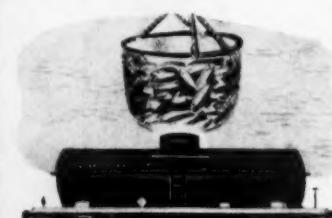
CORN OIL



CORN SYRUP UNMIXED



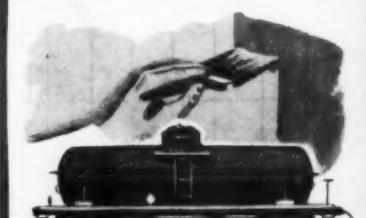
COCONUT OIL



FISH OIL



MOLASSES



TUNG OIL

